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THE  
HEREFORDSHIRE POMONA,

CONTAINING

COLOURED FIGURES AND DESCRIPTIONS OF THE MOST ESTEEMED KINDS OF

APPLES AND PEARS.

WITH ILLUSTRATIONS DRAWN AND COLOURED FROM NATURE BY MISS ELLIS AND MISS BULL.

TECHNICAL EDITOR: ROBERT HOGG, LL.D., F.L.S.,

*Honorary Member of the Woolhope Naturalists' Field Club; Vice-President of the Royal Horticultural Society;  
Author of 'The Fruit Manual'; 'British Pomology'; 'The Vegetable Kingdom and its Products', &c., &c.*



*"Hope on. Hope ever."*

*"Ζεφυρίη πνείουσα τὰ μὲν φύει ἄλλα δὲ πέσσει  
ὄγγυη ἐπ' ὄγγυη γηράσκει, μῆλον δ' ἐπὶ μῆλω,  
αὐτὰρ ἐπὶ σταφυλῇ σταφυλή, σῦκον δ' ἐπὶ σύκῳ."*

*Homer Odyssey vii. 119-22.*

*"THE BALMY SPIRIT OF THE WESTERN GALE,  
ETERNAL BREATHEs ON FRUITS UNTAUGHT TO FAIL;  
EACH DROPPING PEAR, A FOLLOWING PEAR SUPPLIES,  
ON APPLES APPLES, FIGS ON FIGS ARISE."*

*Pope.*

GENERAL EDITOR: HENRY GRAVES BULL, M.D., &c., J.P. for the City and  
County of Hereford.

VOLUME II.

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LONDON: JOURNAL OF HORTICULTURE OFFICE, 171, FLEET STREET, E.C.

1876-1885.





Ἐκτοσθεν δ' αὐλῆς μέγας ὄρχατος ἄγχι θυράων  
τετράγυος· περὶ δ' ἔρκος ἐλήλαται ἀμφοτέρωθεν.  
ἔνθα δὲ δένδρεα μακρὰ πεφύκει τηλεθώοντα,  
ὄγχυαι, καὶ ῥοιαὶ, καὶ μηλέαι ἀγλαόκαρποι,  
συκαὶ τε γλυκεραὶ, καὶ ἐλαῖαι τηλεθώουσαι.  
τάων οὐποτε καρπὸς ἀπόλλυται, οὐδ' ἐπιλείπει  
χείματος, οὐδὲ θέρευς, ἐπετήσιος· ἀλλὰ μάλ' αἰεὶ  
Ζεφυρίη πνεύουσα τὰ μὲν φύει, ἄλλα δὲ πέσσει.  
ὄγχυη ἐπ' ὄγχυη γηράσκει, μῆλον δ' ἐπὶ μῆλω,  
αὐτὰρ ἐπὶ σταφυλῇ σταφυλῇ, σύκον δ' ἐπὶ σύκῳ.

Homer, *Od.* vii. 112-121.

WITHOUT THE COURT-YARD, NIGH THE DOOR, EXTENDS A GARDEN GROUND,  
FOUR ACRES BROAD, ON EITHER SIDE WITH FENCEWORK GIRT AROUND,  
AND ORCHARD TREES OF LOFTY HEIGHT GROW IN LUXURIANCE THERE,  
LADEN WITH APPLE, GOLDEN FRUIT, POMEGRANATE, OR WITH PEAR ;  
OR IN RICH PLENTY LUSCIOUS FIG OR BLOOMING OLIVE BEAR.  
OF THESE THE FRUITAGE THROUGH THE YEAR NOR PERISHES NOR FAILS,  
WINTER OR SUMMER, EVERMORE BLOW ZEPHYR'S GENTLE GALES,  
AND WITH THEIR BREATH TO EARLY LIFE FORCE ON THE BUDDING SHOOT,  
OR ON THE PENDENT BRANCHES FAN TO MELLOWNESS THE FRUIT.  
APPLE ON APPLE RIPENS FAST, PEAR FOLLOWS UPON PEAR,  
FIG UPON FIG, AND GRAPE ON GRAPE THE VINE DOTH DAILY BEAR.

Translation by Sir C. Du Cane, K.C.M.G.,

Formerly Governor of Tasmania.



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- 2.—ALPHABETICAL LIST OF OTHER CIDER APPLES, exhibited at the Hereford Apple Shows.
- 3.—LIST OF CIDER APPLES AND PERRY PEARS RECOMMENDED FOR PLANTING BY THE CLUB.
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- 6.—INDEX TO DESSERT AND CULINARY PEARS, and their Synonyms.
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THE NUMBER OF FRUITS REPRESENTED ON THE WHOLE OF THE PLATES ARE AS FOLLOWS :—

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PEARS, Culinary or Dessert	...	...	129
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ORNAMENTAL, OR PRESERVING FRUITS	...	...	11
TOTAL	...	...	<hr/> 432 <hr/>







1 The Jolly Beggar



2 French Codlin.



3 Royal Codlin.



4 Transparent Codlin.



5 English Codlin.

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1. JOLLY BEGGAR.



2. FRENCH CODLIN.

1. JOLLY BEGGAR.

[SYN: *Lord Grosvenor*.]

A variety without any history.

*Description*.—Fruit: about medium size, two inches and a half wide, and two inches high; roundish, but apt to be irregular in shape. Skin: pale yellow, with an orange tint next the sun. Eye: large and open, set in a plaited basin. Stalk: half an inch long, rather deeply inserted. Flesh: white, tender, juicy, sweet, briskly, and pleasantly flavoured.

An early cooking apple of great merit, in season from August till October.

The tree is hardy and most prolific. It bears very early, and when grown as a dwarf on the Paradise Stock, the bushes are covered with fruit. It is one of the most useful varieties for garden culture.

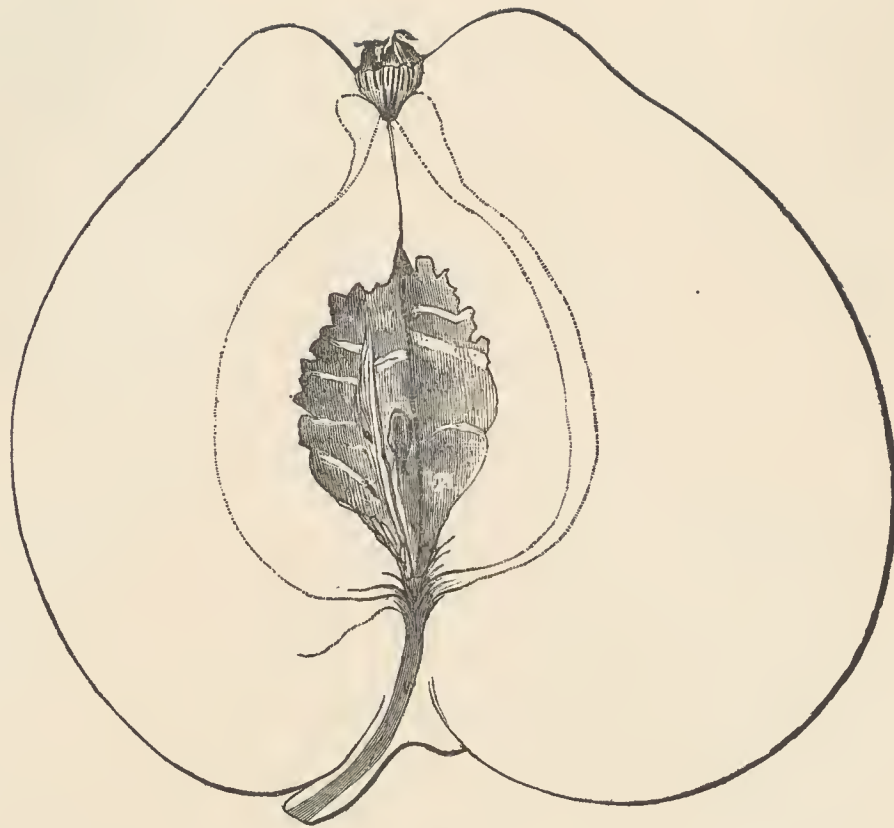
2. FRENCH CODLIN.

The history of this fruit is nowhere given.

*Description*.—Fruit: above medium size, conical, with an irregular outline and obtusely angular. Skin: smooth greenish yellow, passing to a clear yellow as it ripens, with a rich orange red blush towards the sun, more or less deep in colour. Eye: small and closed, set in a narrow cavity, very irregular, with small plaits and tubercles. Stalk: thin, nearly an inch long, set in a deep narrow cavity lined with streaks of russet. Flesh: yellowish white, tender, with a pleasant subacid flavour.

This apple resembles the Manx Codlin very much in general appearance, and also in its culinary properties.

The tree is hardy, and bears well. It has long been grown in the Royal Horticultural Society's Garden at Chiswick.



3. ROYAL CODLIN.

There is no published account of the origin or history of this Apple.

*Description.*—Fruit : large and handsome, conical, with broad base ; three and a half inches broad by two and three quarters high ; irregular in outline with very obtuse angles. Skin : greenish yellow with a red blush on the sunny side, and mottled with deeper colours ; the whole surface covered with distinct fine spots of thin russet which also covers the stalk cavity and extends in faint lines from it up the side of the apple. Eye : closed, set in a narrow plaited cavity. Stalk : stout with fleshy protuberance inserted in a broad and not very deep cavity. Flesh : white and tender with a sweet acidulated flavour.

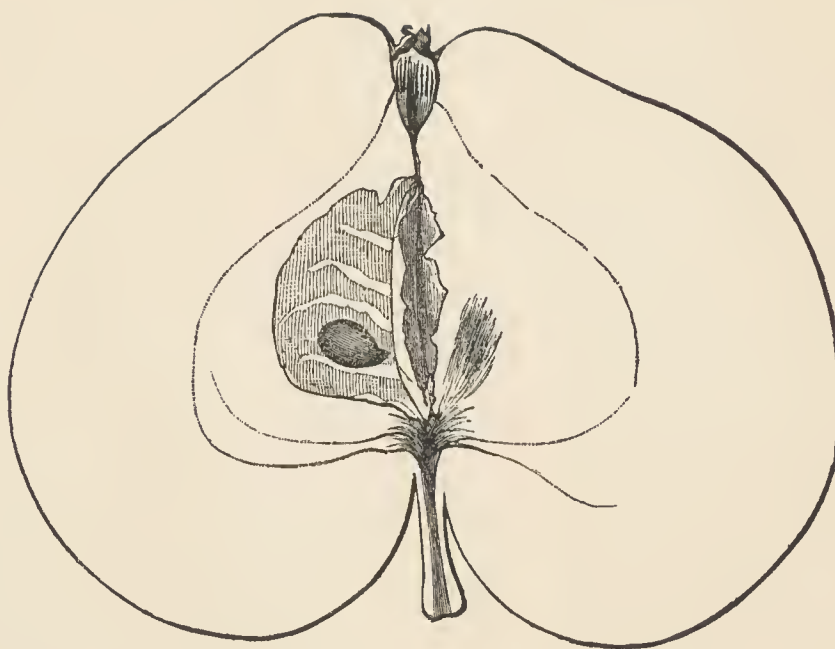
This Apple is so pleasant and agreeable when fresh gathered from the tree as to make it worthy of the dessert table. It is also an excellent culinary apple.

The tree grows freely and bears well. Its blossoms are beautiful, they are very large, the outer side of the petals of a deep rosy crimson, whilst the inner side is a pearly white.





4. TRANSPARENT CODLIN.



5. OLD ENGLISH CODLIN.

4. TRANSPARENT CODLIN.

The history of this variety is also wanting.

*Description.*—Fruit: large and conical. Skin: smooth, clear yellow, tinged with pale crimson on the side next the sun. Eye: small and closed, with short segments, placed in a deep and angular basin. Stalk: short and tender, inserted in a deep, round, and wide cavity. Flesh: tender, almost transparent, juicy, sugary, and well flavoured.

A very useful culinary apple, in season from September to November.

The tree is hardy, and bears well, as is the habit of Codlin trees in general.

5. OLD ENGLISH CODLIN.

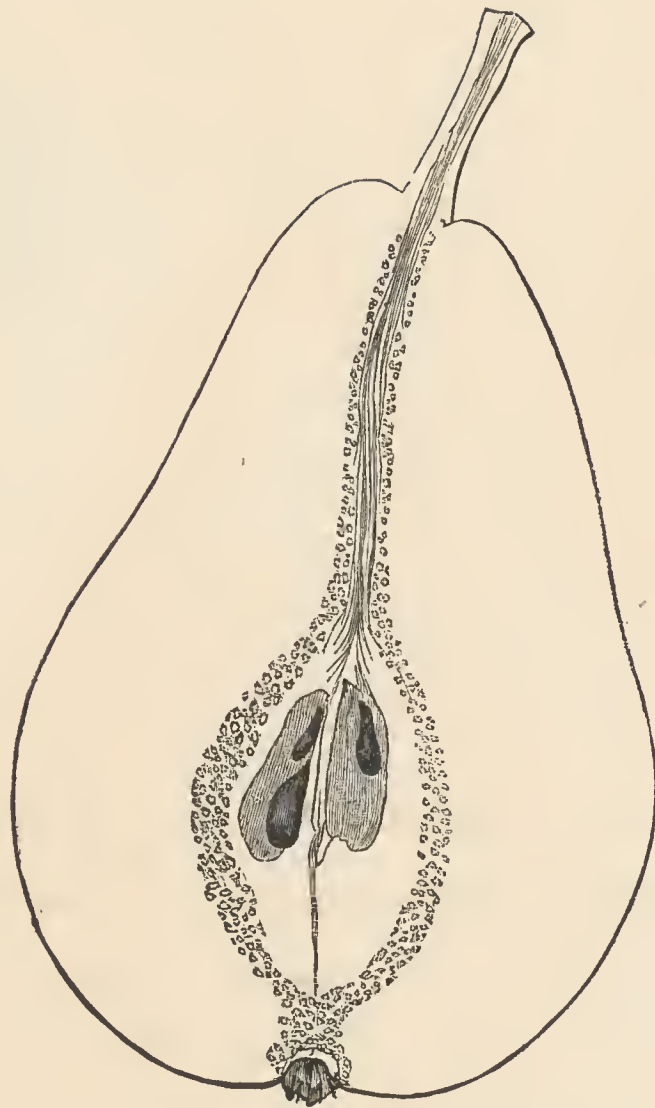
[SYN: *English Codlin*; *Common Codlin*.]

The history of this favourite old English apple is lost.

*Description.*—Fruit: large conical, and irregular in its outline. Skin: fine yellow with a faint red blush on the side exposed to the sun. Eye: closed. Stalk: short and stout. Flesh: white, tender, and agreeably acid.

A very early cooking apple, in season from August to September.

The tree grows well, and bears abundantly.



I. DUCHESSÉ D'ORLÉANS.

[SYN : *St. Nicholas* ; *Beurré St. Nicholas*.]

This Pear is said to have been a wilding found at St. Nicholas near Angers, which bore fruit in 1839.

*Description*.—Fruit : large and pyriform. Skin : yellow on the shaded side, but with a tinge of red on the side next the sun, mottled with greenish brown russet. Eye : open, set in a wide shallow basin. Stalk : three quarters of an inch long. Flesh : yellowish white, melting, buttery and juicy, with a rich, sugary and vinous flavour and a fine aroma.

A very delicious pear in season in October.

The tree is vigorous and bears abundantly, but in England it requires a warm situation.



1. Duchesse d'Orléans.



2. Emile d'Heyst.



3. Beurré Bosc



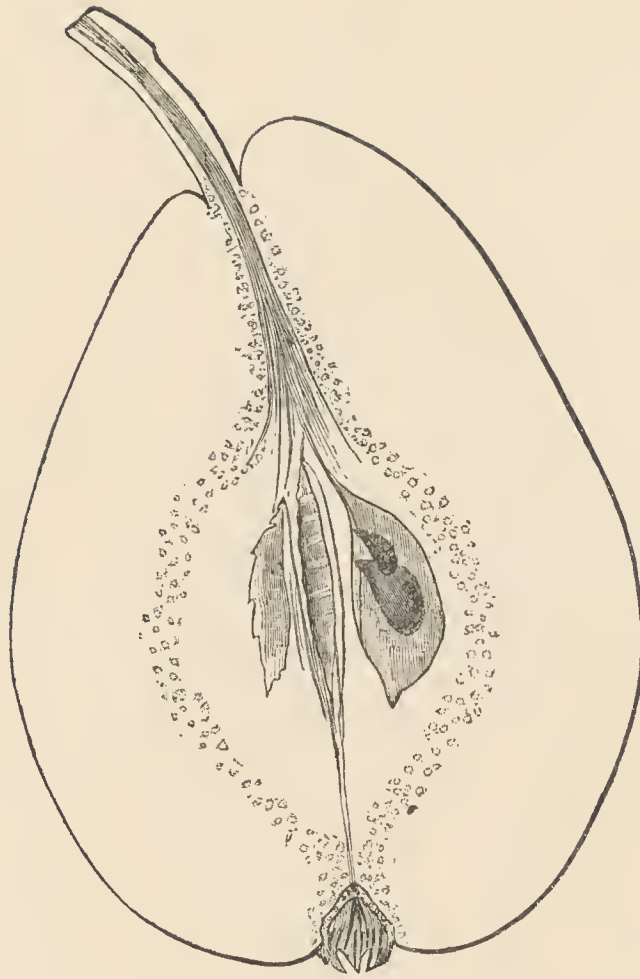
4. Beurré Clairgeau.



5. Durondeau.







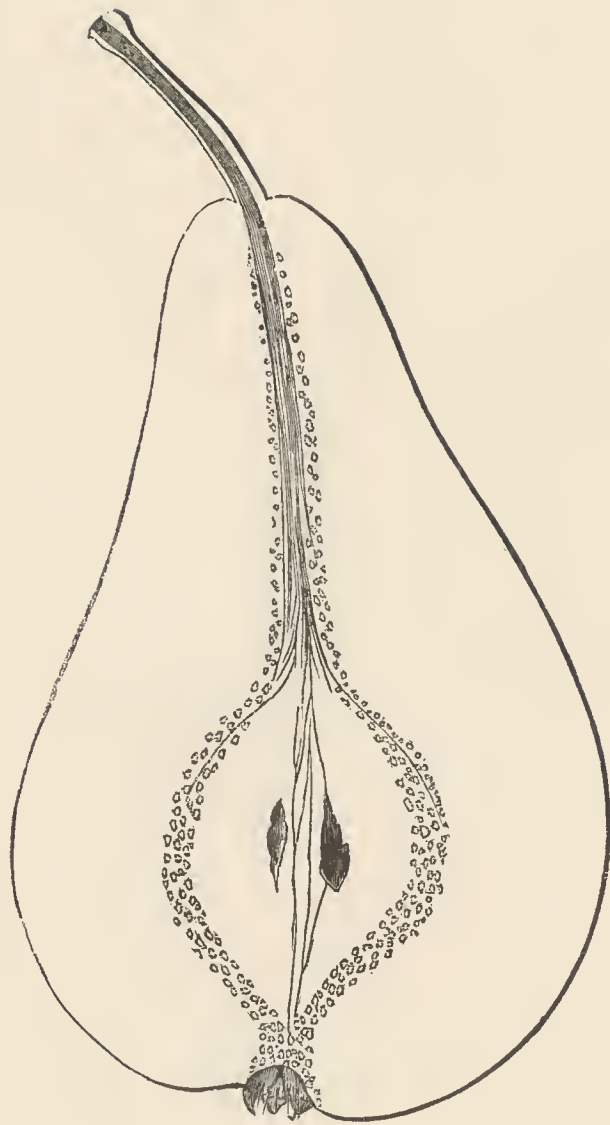
2. ÉMILE D'HEYST.

This Pear was raised by Major Esperen of Malines (c. 1830-40), and was named by him in honour of M. Émile Berckmans, of Heyst-op-den-Berg, who continued the collection of M. Esperen.

*Description.*—Fruit : above medium size, two inches and a half wide and three inches and a quarter long ; oblong pyriform, undulating in its outline. Skin : bright yellow when ripe, marked with patches and veins of cinnamon-coloured russet. Eye : small, set almost even with the surface, and sometimes quite prominent. Stalk : about an inch long, set in a narrow, uneven cavity. Flesh : tender, very rich, buttery and melting, juicy, exceedingly sugary, sprightly, and with a fine rose water perfume.

A most delicious pear ; in season at the end of October and November. It will not keep long.

The tree grows weakly on the Quince, but much better on the Pear stock. It has a spreading growth and keeps its foliage late in Autumn. It bears abundantly and holds its fruit well.



3. BEURRÉ BOSC.

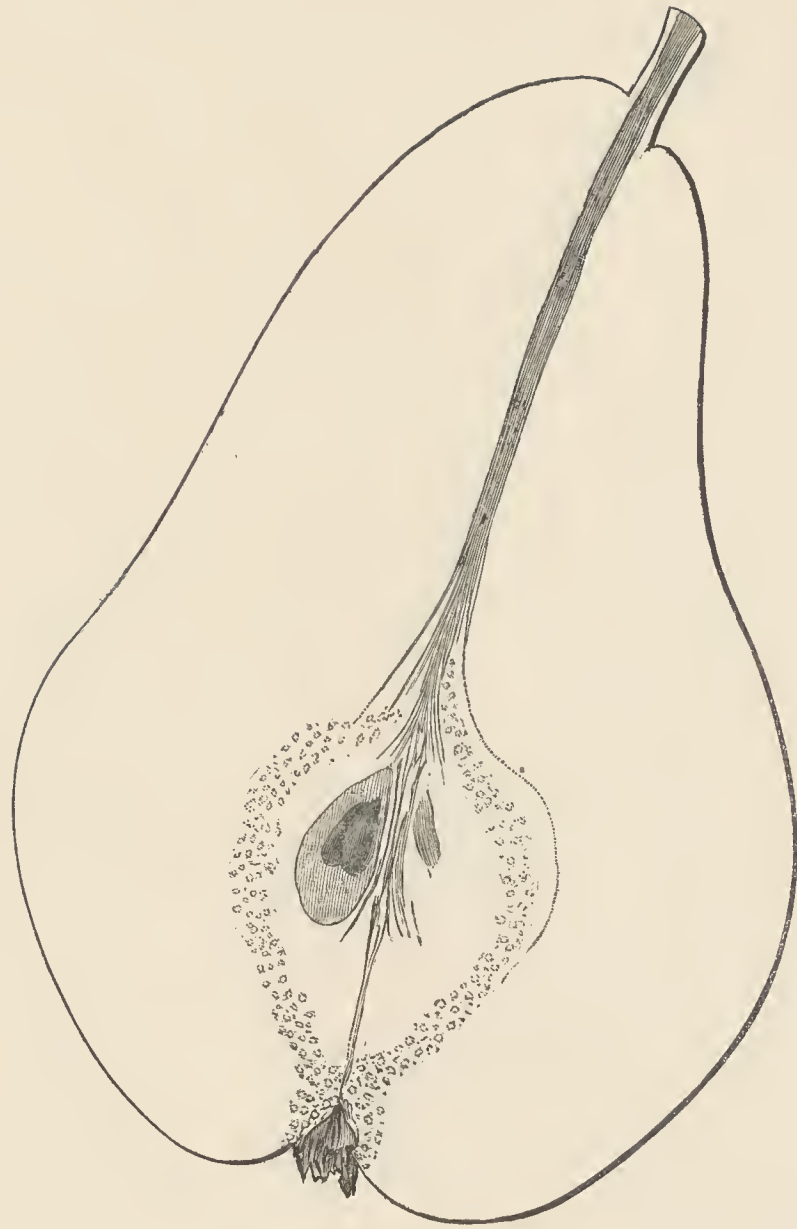
[SYN : *Beurré d'Apremont* ; *Beurré Rose* ; *Cannelle* ; *Marianne Nouvelle*.]

This pear, which is generally supposed to have been a seedling of Van Mons, was really found as a wilding at Apremont, in the Haute Saone, and was named after M. Bosc, the eminent Director of the Jardin des Plantes at Paris.

*Description*.—Fruit : large, acutely pyriform. Skin : almost entirely covered with cinnamon-coloured russet, leaving only a small portion of the yellow ground colour visible, here and there. Eye : open, placed in a shallow basin. Stalk : about an inch and a half long, inserted without depression. Flesh : white, melting and buttery, very juicy, rich and aromatic.

A dessert pear of the first quality ; ripe in October and November.

The tree is hardy, and very prolific, seldom failing to bear a good crop of fruit. In a warm light soil it does well as a Standard, or pyramid ; but in a cold soil, or a hard situation, the fruit is apt to be crisp, or only half melting. It is one of the most profitable pears for the market, and is very fine when grown on a wall, or in a warm situation.



## 4. BEURRÉ CLAIRGEAU.

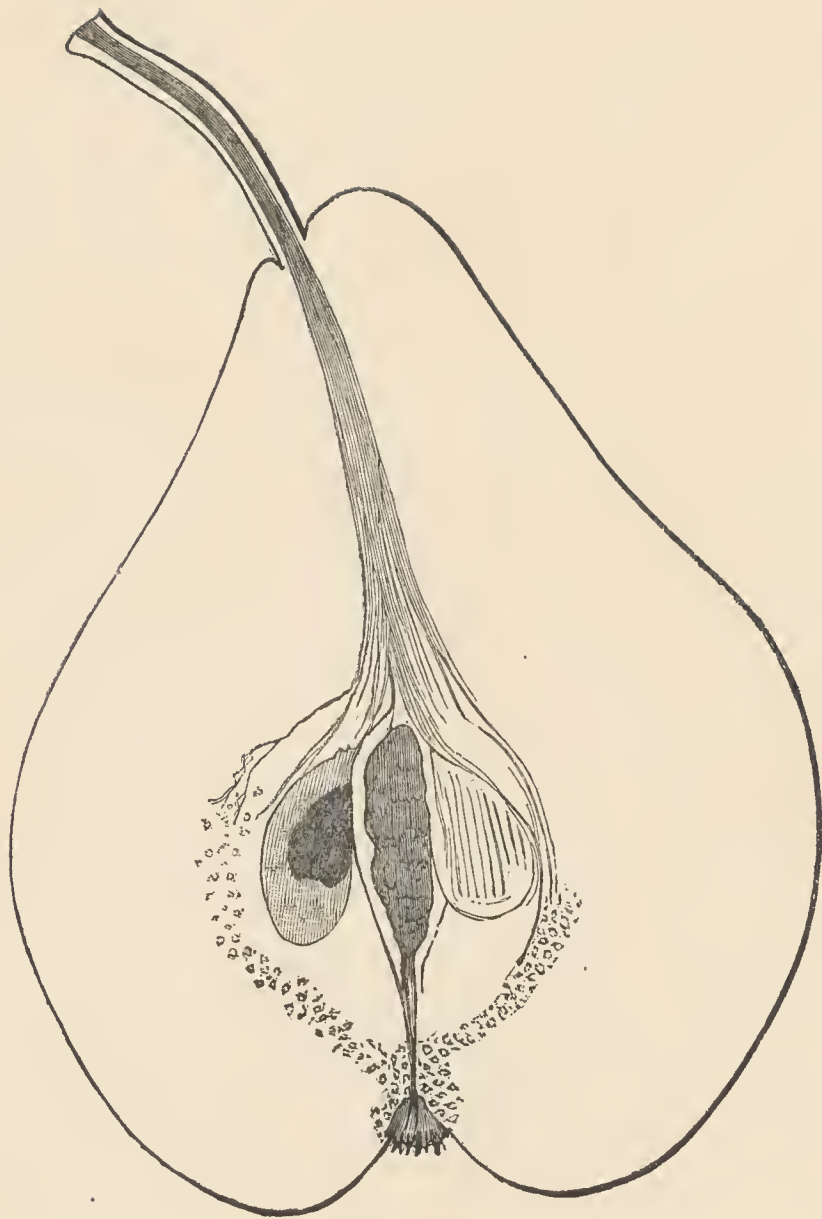
[SYN : *Clairgeau* ; *Clairgeau de Nantes*.]

This handsome Pear was raised at Nantes by a gardener of the name of Pierre Clairgeau, in the Rue de Bastille, about the year 1840. The original tree was purchased by M. de Jonghe, of Brussels, who distributed it. It was sent to England in the year 1848 by M. René Langelier, of Jersey.

*Description.*—Fruit : large, and very handsome ; curved pyriform. Skin : smooth and shining, of a fine lemon yellow colour, and with a tinge of bright orange red on the side next the sun ; it is thickly covered all over with large russety dots, and patches of thin delicate russet, particularly round the stalk. Eye : small and open, level with the surface. Stalk : half an inch long, stout and rather fleshy, with a swollen lip on one side of it. Flesh : white, crisp, or half melting, coarse-grained, juicy, sweet, and slightly musky.

A very handsome showy Pear ; in season in November. It commands a good price in the market by its great beauty and size, but these are its chief recommendations. It is a very variable Pear, and in a warm situation, on a wall, it sometimes proves good, but its usual fate in English gardens, is to give place to better fruit. The *Durondeau*, which is fully as large, almost equally handsome, and of much finer quality, should take its place.

The tree is very vigorous, forms a good pyramid, bears freely, and when trained on a wall, yields an abundance of fruit of large size and great beauty.



5. DURONDEAU.

[SYN : *Beurré Durondeau* ; *De Tongre*.]

The exact origin of this Pear is not known. The original tree exists in the garden of the late M. Durondeau, at the village of Tongre-Notre-Dame, near Ath, in Belgium. It was therefore, in all probability, one of the early results of hybridization towards which it was the good fortune of Thomas Andrew Knight to give so great an impulse at the beginning of the present century.

*Description*.—Fruit : large and handsome, regularly formed ; obtuse pyriform, and small at the stalk. Skin : shining, as if varnished, on the side next the sun, where it is of a lively crimson, marked with broken streaks of darker crimson, and covered with large, grey, russet dots ; on the shaded side it is yellow, with a thin crust of cinnamon russet, and large russet dots. Eye : small and open set in a rather deep cavity. Stalk : an inch long, very slender, and inserted on the end of the fruit. Flesh : very tender, melting and very juicy, sweet, rich, and delicious.

A first-rate and beautiful Pear ; ripe in the end of October and beginning of November. It is one of the finest and most beautiful of the autumn Pears ; and when grown in a good aspect, it has all the brilliancy of *Beurré Clairgeau* in colour, without its capriciousness in flavour. The tree is hardy in habit, and bears well as a pyramid, or espalier, but it does not colour so well in the northern as it does in the southern counties. A fine dish of these Pears is as imposing on the dessert table as they themselves are delicious in flavour ; and the Pear is so effective for exhibition, that it should always be shown in every collection.







1. Wheeler's Russet.



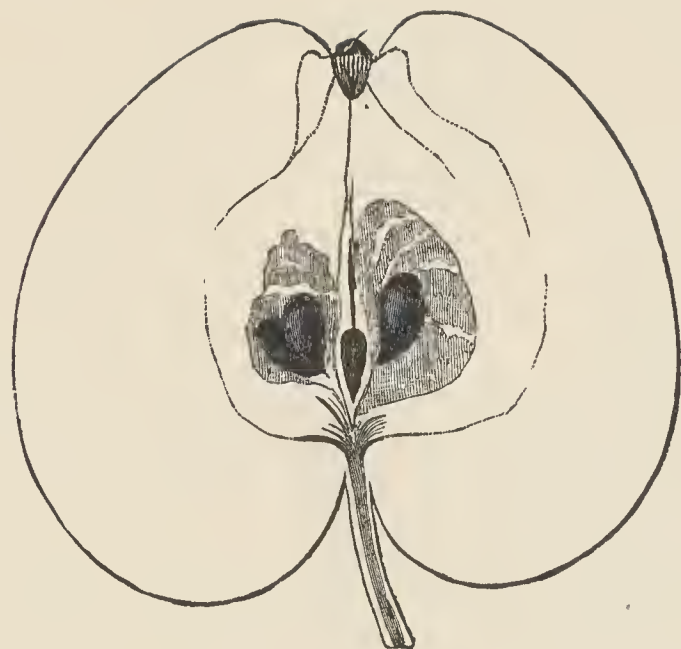
2. Pitmaston Russet.



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3. Royal Russet.



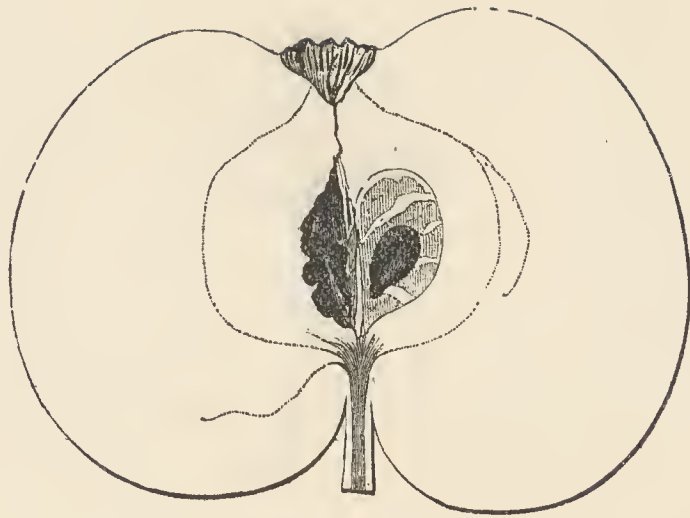
## 1. WHEELER'S RUSSET.

This apple is said to have been raised by Mr. James Wheeler who founded the Gloucester Nursery Garden, now in the occupation of his great grandson. Mr. Wheeler was an intelligent man, and assiduous in his profession. He published in 1763, "*The Botanist's and Gardener's New Dictionary.*" He died about the beginning of the century, having attained over ninety years of age. It is a little doubtful however whether this apple which bears his name was really raised by him, for in an old day book, dated 1717, and which belonged to Smith and Carpenter of the Brompton Park Nursery, it appears that it was cultivated there at that period, when of course Mr. James Wheeler must have been a mere child.

*Description.*—Fruit : medium sized, two inches and three quarters broad and two inches and a quarter high ; roundish obovate, and somewhat irregular in its outline. Skin : entirely covered with pale yellowish grey russet, with a reddish brown colour where exposed to the sun, strewn with russety freckles. Eye : small and closed, with short segments, set in a wide and undulated basin. Stalk : from a quarter to half an inch long, inserted in a round, narrow, and deep cavity. Flesh : greenish white, firm, juicy, brisk and sugary ; with a rich vinous and aromatic flavour.

A valuable and highly-flavoured dessert apple of the first quality. It is in season from November to April ; and as Mr. Lindley says when it is well ripened and begins to shrivel, it is one of the best russets of its season.

The tree is a free grower, healthy and hardy, but does not attain a large size. It is generally a good bearer, and succeeds well in almost any soil provided it is not too moist.



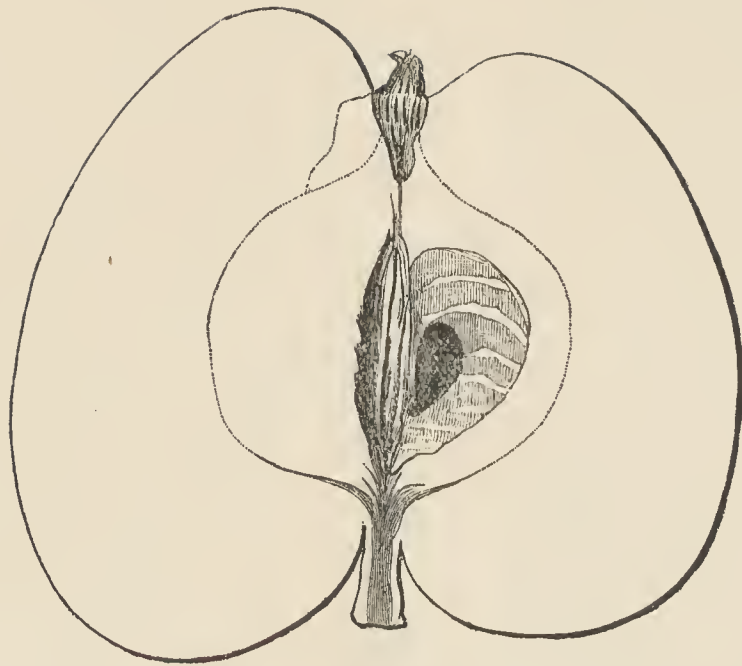
2. PITMASTON RUSSET.

[SYN : *Pitmaston Nonpareil* ; *Pitmaston Russet Nonpareil* ; *St. John's Nonpareil* ; *Russet Coat Nonpareil*.]

This excellent variety was raised by Mr. John Williams of Pitmaston, in the Parish of St. John's, near Worcester. It was a seedling from the *Nonpareil*, and the tree first bore fruit in 1815. It was exhibited at the London Horticultural Society 1818, in the name of *Pitmaston Russet Nonpareil*, and a coloured representation is given of it in Vol. III of the Society's Transactions, Plate 10.

*Description*.—Fruit : above medium size, three inches wide and two and a half high ; roundish and flattened. Skin : pale green, almost entirely covered with russet, and with a faint tinge of red on the side next the sun. Eye : open, set in a broad, shallow and plaited basin. Stalk : short, inserted in a shallow cavity. Flesh : greenish yellow, firm, rich, and highly aromatic.

This is a dessert apple of the greatest excellence, in season from December to February.



3. ROYAL RUSSET.

[SYN: *Leather-Coat*; *Reinette de Canada grise*; *Reinette de Canada Platte*].

Justice Shallow's House in Gloucestershire :

"Nay, you shall see mine orchard, where in  
an arbor we will eat a last year's pippin of my own  
grafting, with a dish of carraways and so forth."

(*Shakespeare "King Henry IV., Part ii., Scene. 3"*).

"There's a dish of leather-coats for you!"

(*"ibid."*)

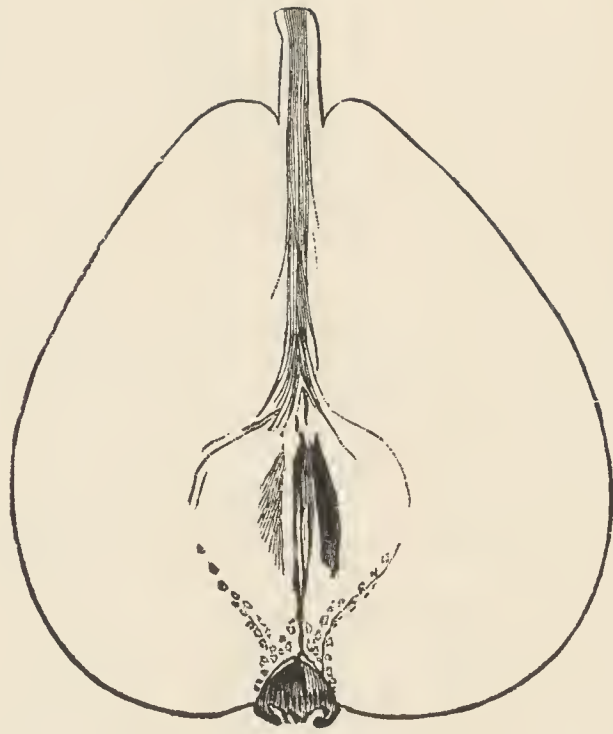
This apple has been a favourite old English variety for time immemorial. It is mentioned by Lawson so early as 1597, and has been much esteemed by every writer since that period. It has been well figured in the *Pomological Magazine*, Plate 125.

*Description.*—Fruit: large, three inches and a half wide, and two inches and three quarters high; roundish, somewhat flattened and angular. Skin: covered with rough brown russet, which has a brownish tinge on the side next the sun; the ground colour is yellowish green, but only some portions of it are visible. Eye: small and closed, set in a narrow and rather shallow basin. Stalk: half an inch long, inserted in a wide and deep cavity. Flesh: greenish yellow, tender, crisp, brisk, juicy, and sugary.

A most excellent culinary apple of the first quality. It is in season from November to May, but is apt to shrink and become dry, unless kept in a good fruit house. Mr. Thompson recommends it to be kept in dry sand.

The tree is perfectly hardy, of a very vigorous habit, and attains the largest size. It succeeds admirably in Herefordshire, bears very freely, and is much valued by all who have experienced its great merits.

There is another apple known by the name of *Leather-Coat* or *Old Leather-Coat*, which is small and of a conical shape, thickly covered with rough russet. It is met with in the Gloucestershire orchards



1. FONDANTE D'AUTOMNE.

[SYN : *Arbre Superbe* ; *Excellentissime* ; *Lucrate* ; *Belle Lucrative* ; *Beurré Lucratif* ; *Beurré d'Albret* ; *Bergamotte Fiévé* ; *Grésilière* ; *Seigneur D'Esperen*.]

There is no account given of the origin of this favourite Pear, but judging from its last synonym, it is probably one of the many excellent pears raised by Major Esperen, of Malines (c. 1830—40).

*Description*.—Fruit : large, obovate, and handsomely shaped. Skin : lemon yellow, with tinges of green over the surface, marked with patches of yellowish brown russet. Eye : small and open, set in a shallow basin. Stalk : long, fleshy at the base, and obliquely inserted without depression. Flesh : white, very tender, fine grained and melting ; very juicy, sugary, and aromatic.

A delicious early Autumn pear ; ripe during September and October.

The tree makes an excellent dwarf standard, but as it does not grow very vigorously, it is better on the pear than on the Quince Stock. It bears well, rarely failing a crop. There is one draw-back to it, and that is, the birds are very fond of it. In a garden near Hereford it is called the "Tomtit pear," because these birds will scarcely wait until it is ripe, before they set to work upon the fruit.



1. Fondante d'Automne.



2. Thompson's



3. Sanguinole.



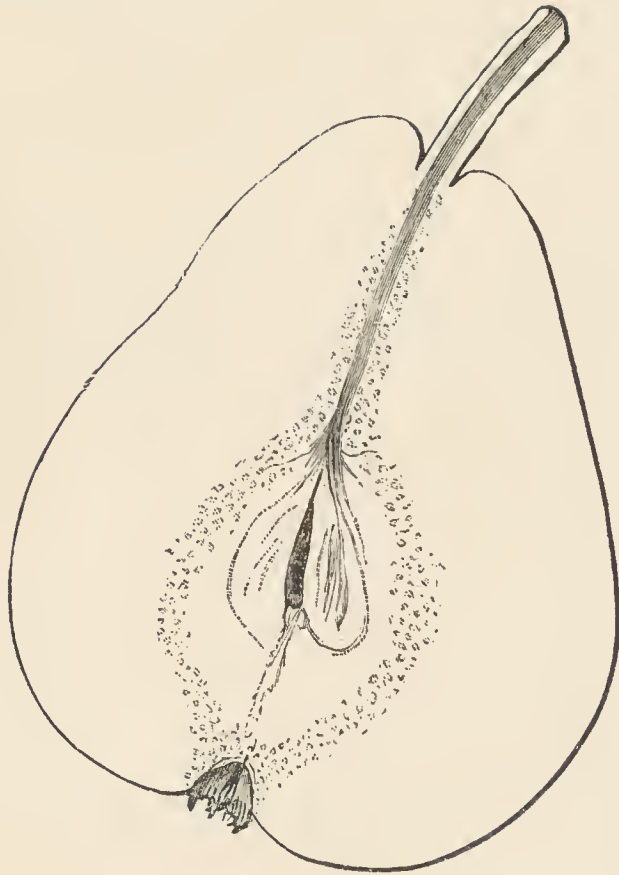
4. Aston Town



5. Swan's Egg







## 2. THOMPSON'S.

[SYN: *Vlesembeck.*]

This variety was raised by Van Mons (c. 1820—30), and was sent by him to the London Horticultural Society without a name. Mr. Sabine named it in honour of Mr. Robert Thompson, at that time the Superintendent of the Fruit Department in the Society's Garden at Chiswick.

*Description.*—Fruit : medium size, obovate. Skin : pale yellow, and considerably covered with a coating and dots of a pale cinnamon coloured russet. Eye : open, set in a shallow basin. Stalk : an inch and a quarter long, inserted in an uneven cavity. Flesh : white, buttery, and melting, very juicy, exceedingly rich and sugary, and with a fine aroma.

One of our best pears, and when well ripened delicious. In season the end of October and November. This pear won the first prize for flavour at the Woolhope Club's Apple and Pear Show, held October, 1880, at Hereford, in competition with *Seckle*, *Pitmaston Duchess*, and several others of the best pears.

The tree is hardy, and succeeds best on the pear stock. It is slow in coming into bearing, but when it does begin, it bears well.

## 3. SANGUINOLE.—[See section in coloured plate.]

[SYN : *Sang Rouge* ; *Sanguinole de Royder* ; *Sanguinole d'Eté* ; *Musquée, ou Africaine* ; *Grenade.*]

A very old Pear that has been known for centuries. The earliest notice of it in this country is given by Rea, unless the "*Blood Red Pear*," of Parkinson, be the same.

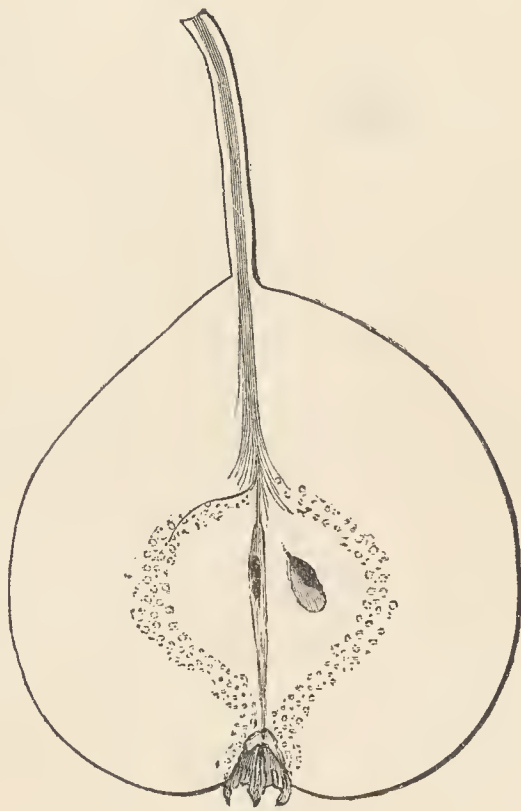
*Description.*—Fruit : medium size, turbinate. Skin : smooth, green at first, but changing to yellowish green, and dotted with grey dots on the shaded side, and pale brownish red next the sun.

PLATE XXXIV.

Eye : very large, set in a rather deep basin. Stalk : an inch long, inserted in a small cavity. Flesh : red, crisp, juicy, with a sweet and rather insipid flavour.

An early dessert pear ; ripe in August and September, chiefly remarkable for the colour of its flesh.

The tree is healthy and vigorous, and bears well as a standard. It succeeds either on the pear or Quince Stock. Its red flesh creates for it almost a superstitious reverence in country districts, and certainly ensures for it a degree of favour beyond its merits as a dessert fruit.



4. ASTON TOWN.

This very favourite pear takes its name from the town of Aston, in Cheshire, but the definite history of its origin is nowhere to be found. It is well figured in Hooker's "*Pomona Londinensis*," pl. 18, and in the "*Pomological Magazine*," pl. 139.

*Description.*—Fruit : rather below medium size, two inches and a half wide, and the same in height ; roundish obovate. Skin : rather rough, pale green at first, but changing, as it ripens, to pale yellow, and thickly covered with brown russet spots. Eye : small, nearly closed, and set in a small shallow basin. Stalk : an inch and a half long, slender, and without depression, and with a swollen lip on one side of it. Flesh : yellowish white, tender and buttery, with a rich sugary and perfumed flavour, very much resembling, and even equalling that of the *Crasanne*.

A dessert pear of the first quality, and one of the most valuable of our native varieties. It

is in season from about the middle of October to the middle of November. In appearance it much resembles Mr. Thomas Andrew Knight's pear *Eyewood*.

The tree is hardy, a vigorous grower, and bears abundantly year after year. The year 1880, after the cold wet season of 1879, is the only year for the last thirty years that the Herefordshire *Aston Town* pear trees failed to bear a crop. It succeeds admirably as a standard, but has the peculiarity of a tendency in its branches to become twisted and entangled. This should be prevented by a timely attention to pruning.



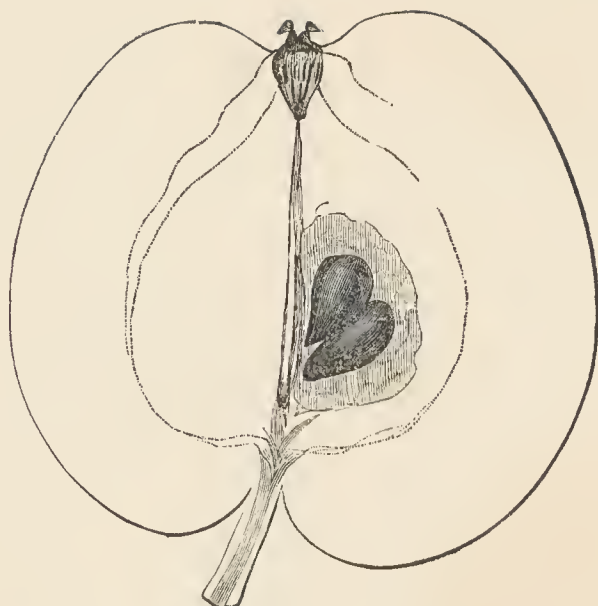
#### 5. SWAN'S EGG.

The history of this well known pear, one of the oldest varieties, is nowhere given.

*Description.*—Fruit : medium sized, roundish ovate. Skin : smooth, yellowish green on the shaded side, and clear brownish red next the sun, and covered with pale brown russet. Eye : small, partially closed, slightly depressed. Stalk : an inch and a half long, inserted without depression. Flesh : tender, very juicy, with a sweet and sprightly flavour, and a musky aroma.

A fine, old and favourite pear ; ripe in October.

The tree is very hardy, and an excellent bearer.



I. COLLEGE APPLE.

Nothing definite is known with reference to the origin of this Apple. It was imported into Herefordshire by the late Mr. W. H. Apperley, of Withington (c. 1820-30), who obtained the grafts, with some others, from Somersetshire. This specific name is believed to have been given to it in Herefordshire.

*Description.*—Fruit : about three inches high, and two and three-quarters wide, conical, or pearmain shaped, even and regular in its outline, resembling an obtuse *Adams' Pearmain* in figure. Skin : smooth and shining, streaked all over with bright crimson on a golden yellow ground, and with patches of brown russet on the base surrounding the stalk. Eye : small, set in a narrow shallow basin, surrounded with ridges ; segments convergent, with divergent tips ; tube, funnel shaped ; stamens, marginal. Stalk : a fleshy knob, about a quarter of an inch long, inserted in a very shallow and narrow cavity. Flesh : yellowish, soft, and briskly acid. Cells of the core closed.

This Apple is very attractive in appearance, and sells well in the market. It cooks well and keeps until Christmas or longer with proper care.

The tree is healthy and strong. It bears well, and has been gradually spreading through Herefordshire, from its centre at Withington Court.



1. College apple



2. Norfolk Beefing

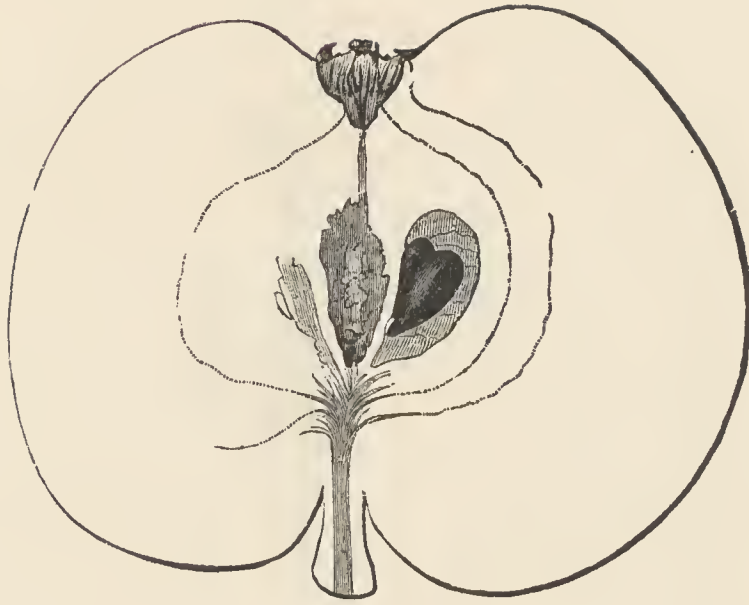


3. Striped Beefing



4. Herefordshire Beefing





2. NORFOLK BEEFING.

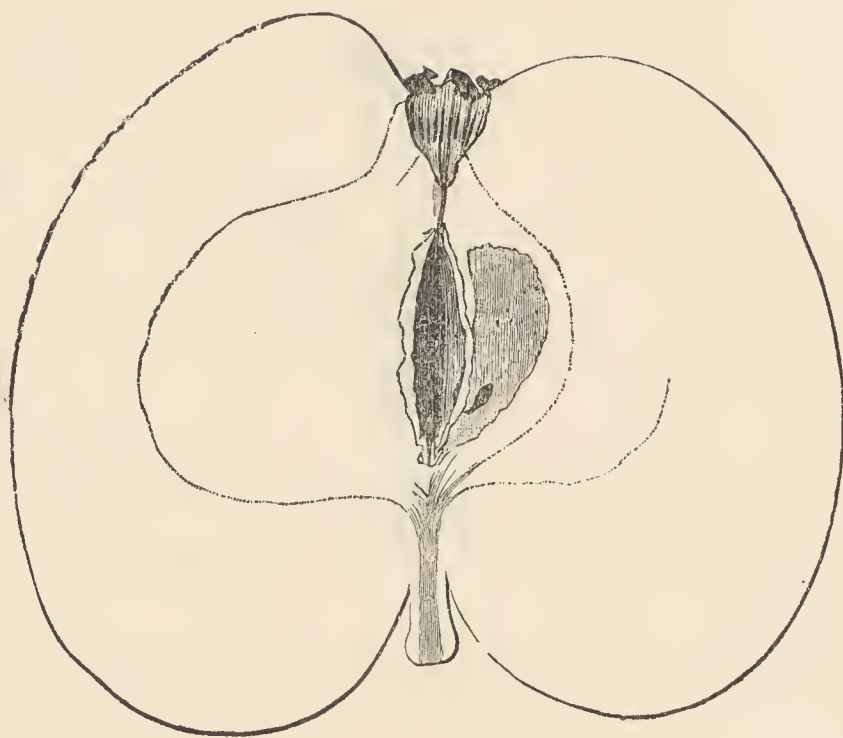
[SYN : *Norfolk Beaufin* ; *Norfolk Beau-fin* ; *Norfolk Beefin* ; *Catshead Beaufin* ; *Reed's Baker* ; *Taliesin*.]

The name of this Apple is frequently written "*Beaufin*," as if of French origin. It is more correctly called *Beefing*, and is supposed to have been named from the similarity the dried fruit presents to beef. Its definite history is lost.

*Description*.—Fruit : medium sized, three inches wide, and two inches and three-quarters high ; oblate, irregular in its outline caused by several obtuse angles or ribs, which extend from the base to the basin of the eye, where they form prominent knobs or ridges. Skin : smooth, green at first, but changing to yellow, and almost entirely covered with dull brownish red, which is thickest and darkest next the sun ; sometimes it is marked with a few broken stripes of dark crimson, and in specimens where the colour extends over the whole surface, the shaded side is mottled with yellow spots. Eye : open, set in a rather deep and angular basin. Stalk : short, inserted in a deep and russety cavity. Flesh : firm and crisp, with a brisk and pleasant flavour.

A well known and first-rate culinary Apple, in season from January to June. The tree is very vigorous, but requires a rich soil and not too moist, or it is apt to canker.

This valuable variety is extensively cultivated in Norfolk, where, besides being applied to general culinary purposes, the apples are baked in ovens, and from the dried fruits met with among confectioners and fruiterers, called "Norfolk Biffins."



3. STRIPED BEEFING.

[SYN : *Striped Beaufin.*]

This noble Apple was found growing in 1794 in the garden of William Crow, Esq., at Lakenham, near Norwich, by Mr. George Lindley, who introduced it to notice. It does not seem to have been in general cultivation until 1847, since it was never mentioned in any of the Nursery Catalogues, nor was it in that of the London Horticultural Society. Dr. Hogg obtained grafts of it at this time, and propagated and distributed them through several of the principal nurseries of the kingdom, and thus caused it to be more generally known and cultivated.

*Description.*—Fruit : of the largest size ; beautiful and handsome, roundish and somewhat depressed. Skin : bright lively green, almost entirely covered with broken streaks and patches of fine deep red, and thickly strewed with russety dots ; in some specimens the colour extends almost entirely round the fruit. Eye : large and open, like that of the *Blenheim Orange*, with short, erect ragged segments, set in a deep irregular and angular basin. Stalk : half an inch long, imbedded its whole length in the cavity. Flesh : yellowish, firm, crisp, juicy, and pleasantly acid.

One of the handsomest and best culinary apples. It is in season from October until May. The tree is hardy, an excellent bearer, and of large growth.





4. HEREFORDSHIRE BEEFING.

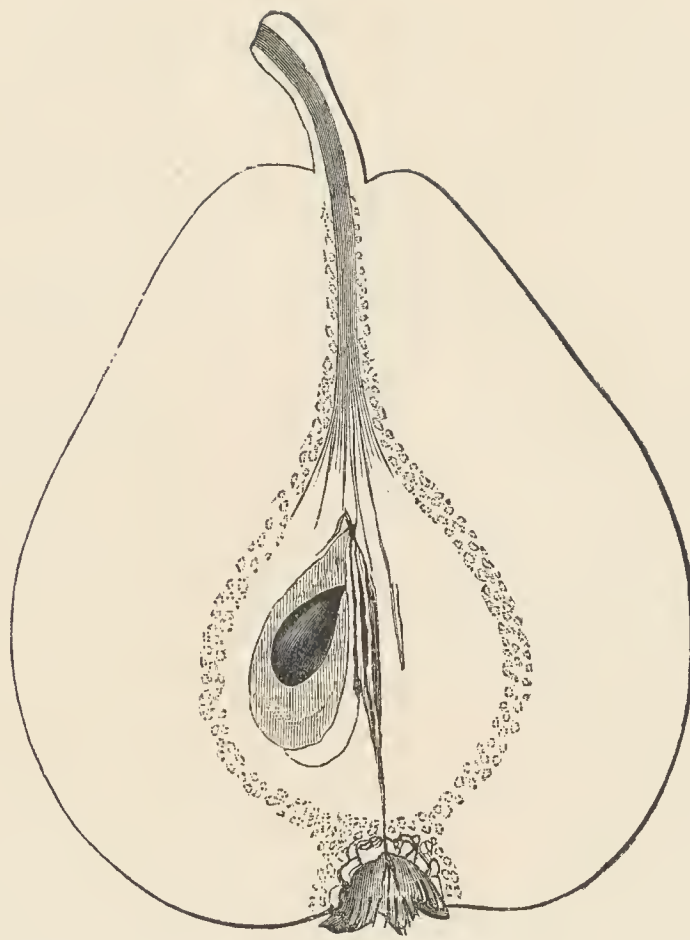
Nothing is known of the origin of this Apple. Dr. Hogg first saw it at the Apple Show of the Woolhope Naturalists' Field Club, held at Hereford in 1876. It was then named simply "*Beefing*," to distinguish it from the *Norfolk Beefing*. Dr. Hogg called it the *Herefordshire Beefing*, a name which was adopted by the pomological committee of the Club. Some months afterwards, when referring to some pomological MSS. which belonged to Forsyth, the author of a *Treatise on Fruit Trees*, Dr. Hogg found amongst them a record of a collection of fruits that had been sent to him in the year 1801 by a Mr. Stroud from Dorsetshire, and of these one was "*The Hereford Beefin*, a flat apple of a brownish red with some yellow on the side from the sun. This is very different from the *Norfolk Beefing*—keeps till the end of April." Dr. Hogg's nomenclature was thus long anticipated, and this opportunity of mentioning the circumstance is taken, because there is no record of the *Hereford Beefin* to be found in the *Treatise on Fruit Trees*; nor indeed is any mention to be found of it elsewhere. It is now therefore described and figured for the first time.

*Description.*—Fruit: roundish oblate, even in its outline. Skin: almost entirely of a dark chestnut colour, veined and dotted all over with cinnamon coloured russet, but especially over the crown and round the stalk, where it spreads over the base in ramifications; on the shaded side it is orange with a greenish tinge. Eye: rather large, set in a rather deep round plaited basin, with convergent segments which are also sometimes erect; tube, funnel shaped; stamens, basal. Stalk: stout and straight set in a round cavity. Flesh: yellowish, very firm and solid, crisp, very juicy, and with a brisk but not harsh acidity. Cells of the core closed.

This is an excellent culinary apple, and in season from December to April or May. It has also the very valuable property of drying well in the oven, like the *Norfolk Beefing*, for which purpose it would well repay extensive cultivation.

The tree grows to a medium size and is very hardy. It is so prolific that in the miserable seasons of 1879 and 1880 the *Herefordshire Beefing* trees were conspicuous for their crops of fruit, whilst all the surrounding trees in the orchard were barren. The spray of fruit represented (grown in 1880) represents the apples small, owing to the large crop on the tree, and it also shows a peculiarity its apples frequently have, of growing back to back.

PLATE XXXVI.



1. TARDIVE DE MONS.

There is no published account of the origin of this Pear.

*Description.*—Fruit : oblong, obovate, even and regularly formed. Skin : of an uniform yellow colour, paler on the shaded side, and with an orange tint next the sun, strewed with large russety dots. Eye : large, clove like, open, very slightly depressed. Stalk : an inch long, rather slender, obliquely inserted, not depressed. Flesh : white, tender, buttery, melting, and very juicy, rich and sugary.

An excellent Pear, in season in November.

The tree is vigorous, and in good situations bears well.



1 Tardif de Mons

2 Beurre  
d'Anjou

3 Alexandrine Douillard

4 Délices d'Hardenpont

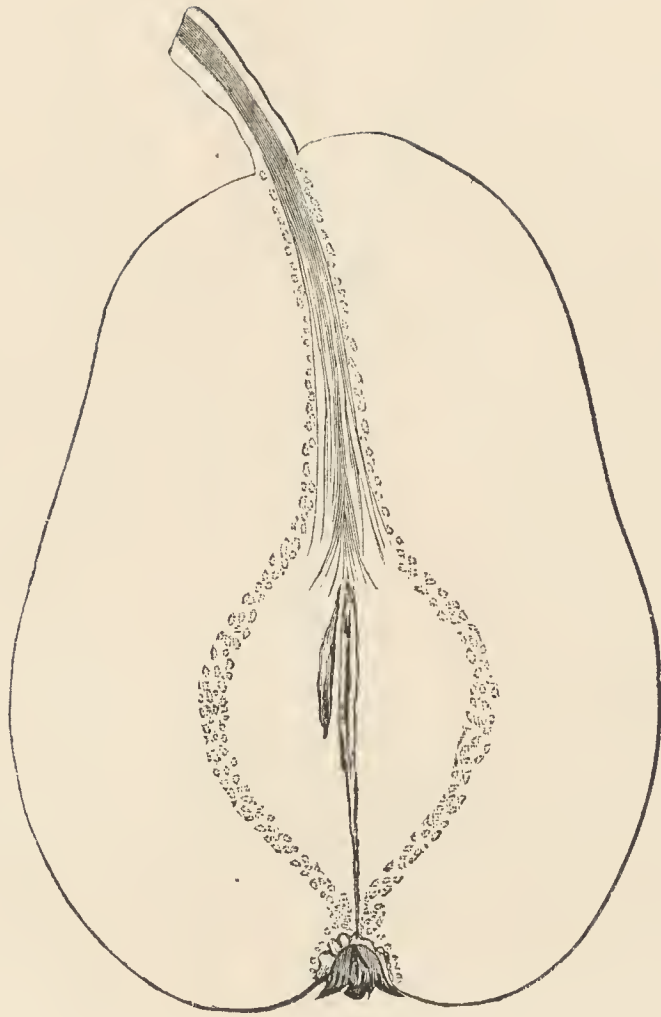


5 Beurre Six

6 Passe Colmar

7 Brown Beurre





2. BEURRÉ D'ANJOU.

[SYN: *Ne Plus Meuris*, of the French.]

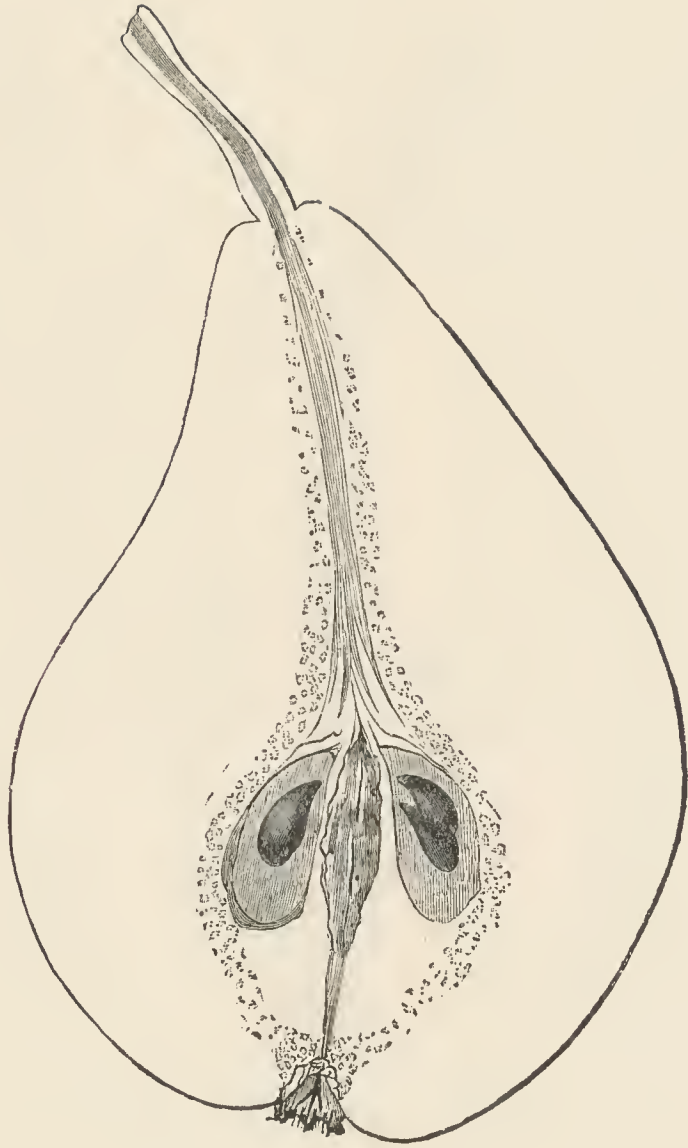
The history of this Pear is nowhere given ; and its name offers the sole guide to its origin.

*Description.*—Fruit : large and handsome, even and regular in its outline, roundish obovate. Skin : greenish yellow, with sometimes a shade of dull red next the sun, marked with patches of russet, and thickly strewn with brown and crimson dots. Eye : small and open, deeply inserted in a wide cavity. Stalk : short and stout, set in a round hole. Flesh : white, very tender, buttery and melting, very juicy, vinous, and with a delicate rosewater perfume.

A very superior Pear ; ripe the end of October, and continues in season till December and January.

This Pear is quite distinct from the *Ne Plus Meuris* of Van Mons, and a very valuable variety for the market.

The tree is vigorous and productive ; and very profitable for orchard growth.



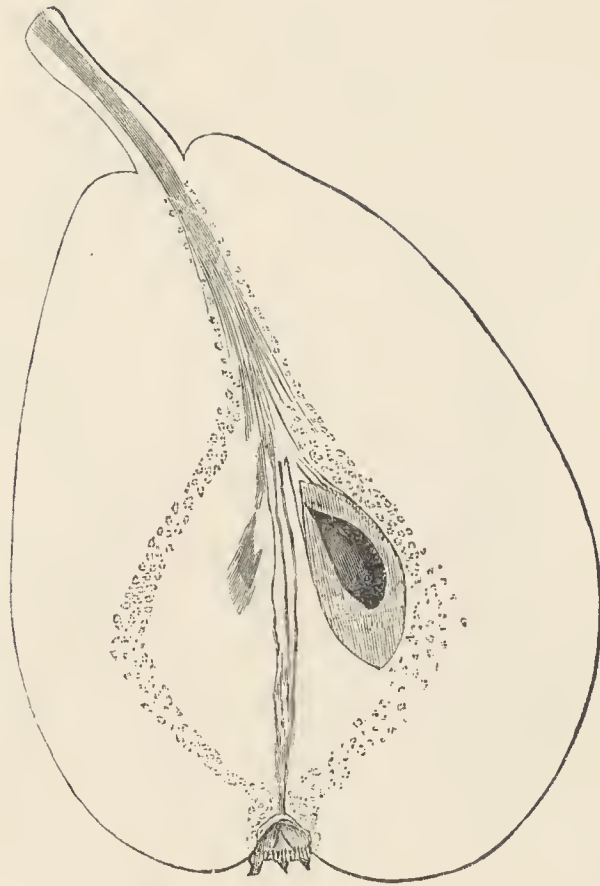
3. ALEXANDRINE DOUILLARD.

This variety was raised by M. Douillard, jun., architect, of Nantes, and first produced fruit in 1849.

*Description.*—Fruit : large, three inches and a half high, and two inches and three-quarters wide ; pyriform. Skin : yellowish grey, becoming brighter at maturity. Eye : small, with downy segments, placed in a slightly depressed basin. Stalk : three-quarters of an inch long, slender, curved, swollen at the point of junction with the fruit, and inserted in a slight cavity. Flesh : white, fine grained, juicy, agreeably flavoured, sweet and perfumed.

A dessert Pear of great excellence ; in season during November and December.

The tree is healthy, and very vigorous in growth. It forms a handsome pyramid on the Quince, and is well adapted for a standard. It bears well.



4. DÉLICES D'HARDENPONT.

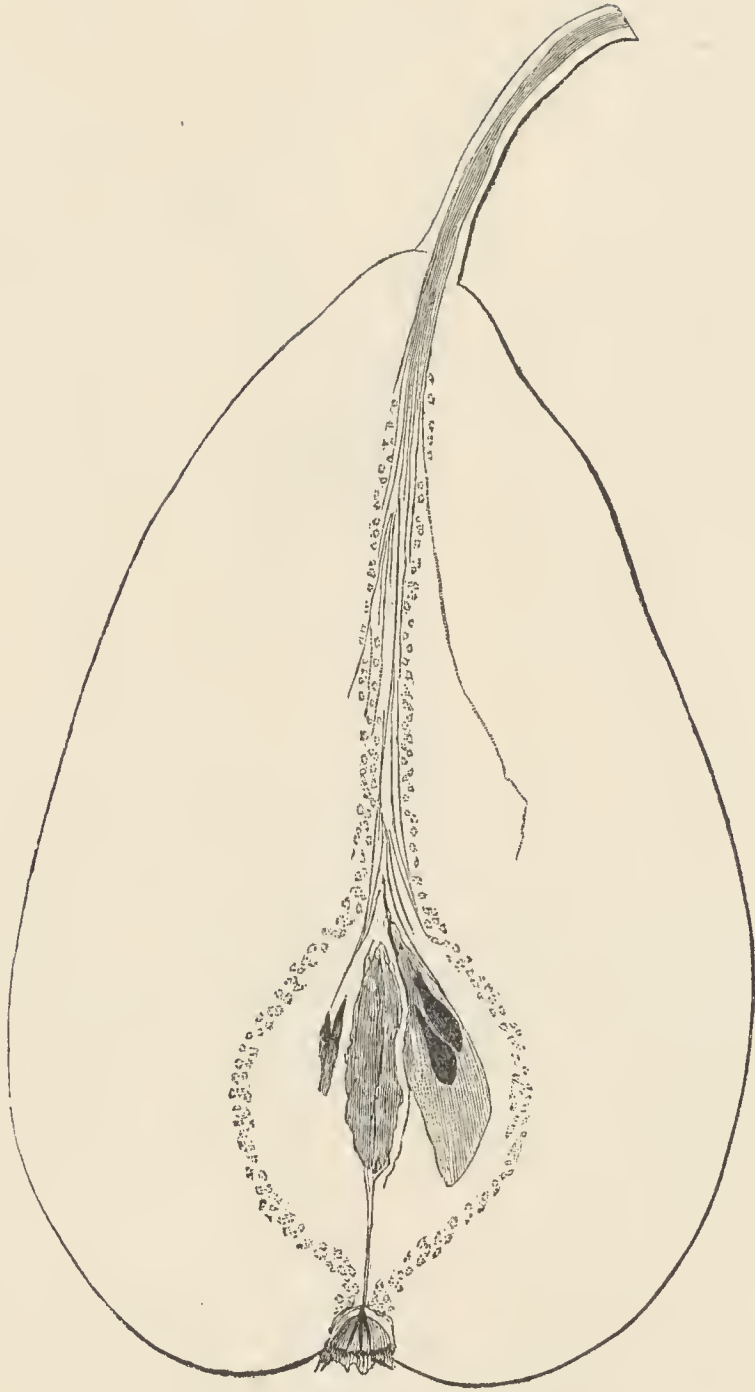
This Pear was raised by Abbé Hardenpont, of Mons, in Belgium, in 1759, in his garden which was situated at the Porte du Hâvre, at Mons. It was received by Van Mons from the Abbé, and is entered twice in his catalogue; first in the 1st Series No. 331; and again in the 2nd Series No. 714, as "*Délices d'Hardenpont*, par son patron." Grafts of it were sent by Dr. Van Mons to Dr. Diel in 1810, and his description leaves no doubt as to the true variety. Dr. Van Mons sent it to the Horticultural Society of London.

There has been much contention amongst pomologists with reference to the true variety of this pear. Some authorities make *Charles d'Autriche* and *Archduc Charles* merely synonymes of it. Both these pears were received by Diel from Van Mons, and the description of them both differs so widely from *Délices d'Hardenpont* that it is a matter of surprise that any one could for a moment suppose them to be identical. The figure of *Délices d'Hardenpont* given by M. Willermoz in "*Pomologie de la France*" is excellent, but that given by M. Bivort is incorrect, and has no resemblance to it.

*Description.*—Fruit: large, three inches and a quarter long, and over two inches and a half wide; oblong obovate, blunt at the stalk, irregular and uneven in its outline, narrowing from the bulge to the eye. Skin: smooth, at first bright green, changing as it attains maturity to bright lemon yellow, thickly covered with pale brown russety dots on the sunny side, but less so in the shade. Eye: small and open, with short, dry, erect segments, and set in an uneven and considerable depression. Stalk: an inch long, thick and fleshy, rather obliquely inserted in a small compressed cavity, and sometimes on the apex of the fruit. Flesh: white, tender, buttery, melting, with a rich, sweet, and perfumed flavour.

An excellent dessert Pear; ripe in November.

The tree is rather delicate, but is a good bearer. It succeeds well on the Quince stock, and may be grown either against a wall or as a standard.



5. BEÛRRÉ SIX.

[SYN : *Six.*]

This Pear was raised at Courtrai, in Belgium, about the year 1845, by M. Six, a gardener. Dr. Hogg received it from M. Papeleu, of Ghent, in 1848.

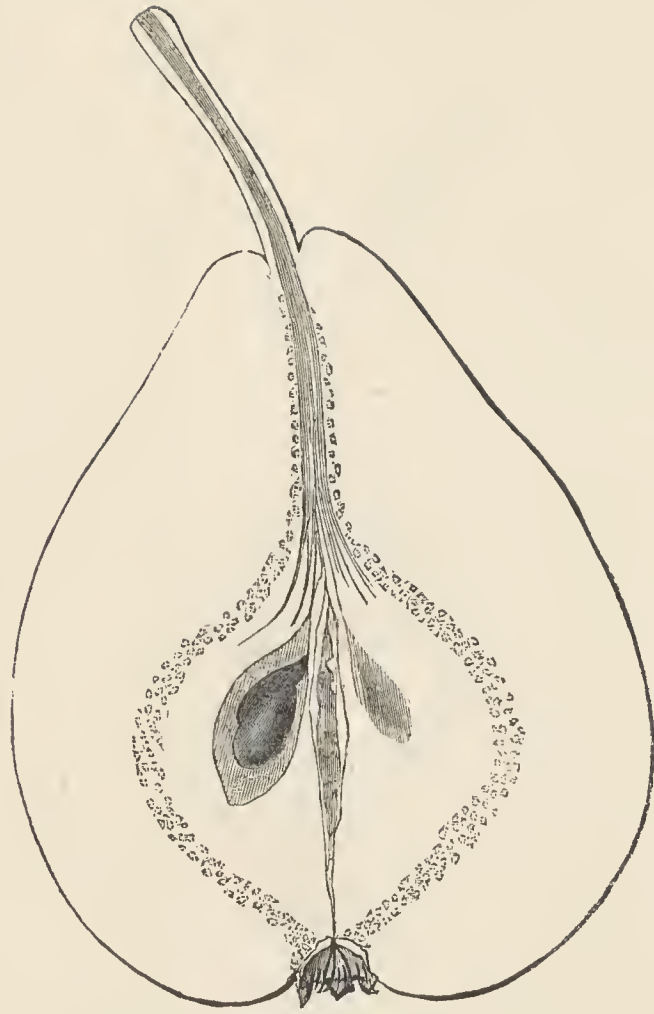
*Description.*—Fruit : large, three inches and a quarter wide, and four inches and a quarter long ; pyriform, very uneven, and bossed on the surface. Skin : smooth, pale green, with patches of russet round the eye and the stalk, but changing to pale yellow when ripe. Eye : small, open, set in a shallow, slightly angular basin. Stalk : long, slender, curved, inserted a little on one side of the axis, without depression. Flesh : greenish white, very juicy, firm, buttery, and melting. Core : very small.

A very fine distinct pear of high character, ripe in October.

The tree is hardy, grows vigorously, makes a fine pyramid on the Quince stock, and bears freely.



PLATE XXXVI.



6. PASSE COLMAR.

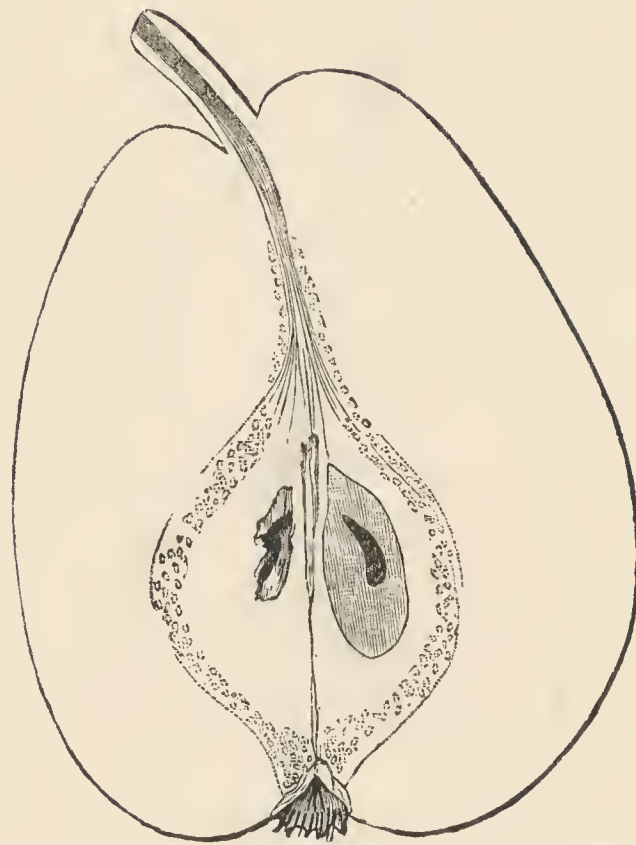
[SYN : *Passe Colmar doré* ; *Colmar doré* ; *Passe Colmar Épineux* ; *Colmar Épineux* ; *Passe Colmar gris* ; *Colmar gris* ; *Colmar d'Hardenpont* ; *Colmar Preul* ; *Preul* ; *Colmar souveraine* ; *Colmar Bonnet* ; *Chapman's Passe Colmar* ; *Chapman's* ; *Beurré d'Argenson* ; *Cellite* ; *Fondante de Panisel* ; *Fondante de Mons* ; *Gambier* ; *Marotte Sucré* ; *Précel* ; *Présent de Malines* ; *Pucelle Condesienne* ; *Régentine* ; *Roi de Bavière* ; *Souverain* ; *Souverain d'Hiver*.]

This Pear is of Belgian origin, and is supposed to have been raised by M. Hardenpont, of Mons, in Hainault, in 1758, and has for many years been cultivated in Belgium, under the various names above given. It was first received in this country by Mr. R. Wilbraham, of Twickenham, and given by him to a person named Chapman, a market gardener at Brentford End, Isleworth, who cultivated it extensively and attached his own name to it. It was at first so highly esteemed that a single pear was sold for 5/-, and the trees at 21/- each. This pear is figured in the *Pomological Magazine*, Pl. 64.

*Description*.—Fruit : medium sized, obovate, or obtuse pyriform. Skin : smooth, lively green at first sight, but changing to a fine uniform deep lemon-yellow, with a tinge of brownish red next the sun, and strewed with numerous brown dots, and a few reticulations of russet. Eye : open, with dry, erect, rigid segments, and set in a wide, shallow basin. Stalk : varying from three-quarters, to an inch and a half long, set in a small sheath-like cavity. Flesh : yellowish white, fine-grained, very juicy, buttery and melting, and of a rich, sweet, vinous and aromatic flavour.

A dessert Pear of the best quality ; in season during November and December.

The tree is very vigorous, healthy, and hardy, but is apt to grow loosely with long pendent branches. It is an excellent bearer as a standard. It forms a handsome pyramid, but requires to be grown in a rich warm soil and situation, or the flesh is apt to be crisp and gritty. It grows well on a wall.



## 7. BROWN BEURRÉ.

[SYN : *Beurré d'Amboise* ; *D'Amboise* ; *Beurré gris* ; *Beurré Doré* ; *Beurré Roux* ; *Beurré du Roi* ; *Beurré de Terwerenne* ; *Benedictine* ; *Isambert le Bon* ; *Badham's*.]

This very old Pear is mentioned by the earliest French authors, and it has been cultivated in this country for upwards of two centuries, since it is mentioned by Rea in 1665 as "*Bœure de Roy*, a good French pear of a dark brown colour, long form and very good taste. It is well figured in the *Pomological Magazine*, Pl. 114.

*Description*.—Fruit : large, three inches wide and three inches and three-quarters long ; oblong obovate. Skin : green, almost entirely covered with thin brown russet, and faintly tinged with reddish brown on the side next the sun. Eye : small and open, set in an even shallow basin. Stalk : an inch long, thickest at the base, where it is inserted in a narrow round cavity with generally a small fleshy lip on one side. Flesh : greenish white under the skin, but yellowish at the centre, melting, tender and buttery, and sprightly with a rich musky flavour.

An old and favourite dessert Pear of great excellence ; ripe in October.

The tree is hardy and will succeed on either the pear or quince stock, and upon almost every variety of soil, except it be too moist, and then the shoots are apt to canker. It prefers a sheltered situation, but to have the fruit in perfection it requires a wall. The colour of this fruit is very subject to change according to the soil, situation, or stock on which it is grown, and thus have arisen the different synonymes of *Red*, *Grey*, *Brown*, and *Golden Beurré*.—The fruit is large, grey, and long when grown upon a vigorous pear stock even in dry light soil ; but it is smaller, and of redder colour when grown upon the quince stock, even if placed in deep rich soil.











THE  
HEREFORDSHIRE POMONA,

CONTAINING

COLOURED FIGURES AND DESCRIPTIONS OF THE MOST ESTEEMED KINDS OF

APPLES AND PEARS,

CULTIVATED IN GREAT BRITAIN,

EDITED BY

ROBERT HOGG, L.L.D., F.L.S.,

*Honorary Member of the Woolhope Naturalists' Field Club; Fellow of the Royal Horticultural Society;  
Author of 'The Fruit Manual'; 'British Pomology'; 'The Vegetable Kingdom and its Products', &c., &c.*



*"Hope on. Hope ever."*

*"Ζεφυρία πνείουσα τὰ μὲν φύει ἄλλα δὲ πέσσει  
ὄγγυη ἐπ' ὄγγυη γηράσκει, μῆλον δ' ἐπὶ μήλω,  
αὐτὰρ ἐπὶ σταφυλῇ σταφυλί, σύκον δ' ἐπὶ σύκῳ."*

*Homer Odyssey vii. 119-22.*

*"THE BALMY SPIRIT OF THE WESTERN GALE,  
ETERNAL BREATHES ON FRUITS UNTAUGHT TO FAIL;  
EACH DROPPING PEAR, A FOLLOWING FEAR SUPPLIES,  
ON APPLES APPLES, FIGS ON FIGS ARISE."*

*Homer, Odyssey vii.—Pope.*

LONDON: THE JOURNAL OF HORTICULTURE OFFICE, 171, FLEET STREET, LONDON, E.C.

HEREFORD: JAKEMAN AND CARVER, HIGH TOWN.









1. Golden Pippin



2. Scarlet G.P.



3. Franklins G.P.

4. Hughes G.P.

5. Pitmaston G.P.

6. Pine G.P.



1. GOLDEN PIPPIN.

[SYN : *Herefordshire Golden Pippin* ; *London Golden Pippin* ; *Bayfordbury Pippin* ; *Milton Golden Pippin* ; *Russet Golden Pippin* ; *Warter's Golden Pippin* ; *American Plate* ; *Balgone Pippin* ; with many other French and German Synonyms.]

The precise origin of the *Golden Pippin* is unknown. All writers agree in calling it an English variety, as is also indicated by its foreign nomenclature ; and some writers state that it was raised at Parham Park, near Arundel, in Sussex. There is no doubt that it is a very old variety, although it is not mentioned by authors at so early a period as some others. It is not the "*Golden Pippin*" of Parkinson, for he speaks of it as the "*greatest and best of all sorts of Pippins.*" It was perhaps this circumstance that led Mr. Thomas Andrew Knight to remark that "from the description Parkinson has given of the apples cultivated in his time, it is evident that those known by the same names are different, and probably new varieties ;" but this is no evidence of such being the case. The fact is there were two varieties of *Golden Pippin*, the "*Great Golding*" and the "*Small Golding* or Bayford," both of which are mentioned by Leonard Meager, and there is no doubt the "*Golden Pippin*" of Parkinson was the "*Great Golding.*" Ralph Austin calls it "a very speciall apple and a great bearer." Evelyn states that Lord Clarendon cultivated it, but it was only as a cider apple : for he says, "At Lord Clarendon's seat at Swallowfield, there is an orchard of 1,000 Golden and other cider Pippins." In his treatise on "*Cider*" Evelyn frequently notices it as a cider apple ; but never alludes to it as a dessert fruit. In the "*Pomona*" he says, "About London and the southern tracts, the Pippin, and especially the Golden, is esteemed for making the most delicious cider, most wholesome and most restorative." Switzer calls it "the most antient, as well as most excellent apple that is." This is one of the old varieties of English apples that Mr. Knight so erroneously pronounced to be in the last stage of decay. A good figure is given of the *Golden Pippin* in Ronalds' "*Pyrus Malus Brentfordiensis*," Pl. xvii., fig. 5 ; and it is also well figured in Thomas Andrew Knight's "*Pomona Herefordiensis*," Pl. ii.

*Description.*—Fruit : small, roundish, inclining to oblong, regularly and handsomely shaped,

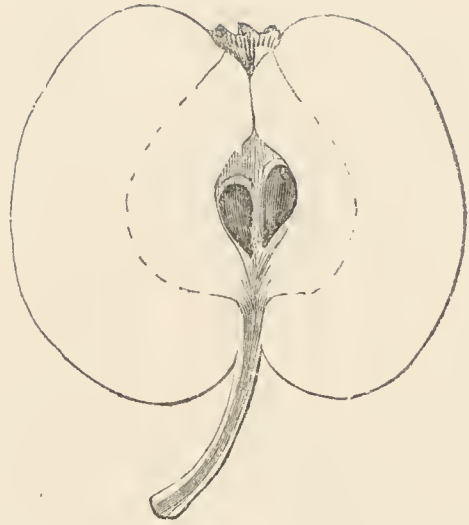
## PLATE XXXVII.

without inequalities or angles on the sides. Skin : rich yellow, assuming a golden tinge when perfectly ripe, with a deeper tinge where it has been exposed to the sun ; the whole surface is strewn with russet dots, which are largest on the sunny side, and intermixed with these are numerous imbedded pearly specks. Eye : small and open, with long segments, placed in a shallow smooth and even basin. Stalk : from half an inch to an inch in length, inserted in a pretty deep cavity. Flesh : yellow, firm, crisp, very juicy and sweet, with a brisk vinous and particularly fine flavour.

One of the oldest and most highly esteemed of our dessert apples. It is in season from November till April. One hundred years since Covent Garden market was abundantly supplied with *Golden Pippins*, which were sold at from 4/- to 5/- the bushel ; but tradition states that shortly afterwards the supply disappeared almost suddenly, owing to their being bought up for the Empress of Russia, at a guinea a bushel. Certain it is that of late years the supply has greatly diminished, whether it may have been from Royal preference, or from the introduction of better varieties. Many orchards of *Golden Pippin* trees were planted in Herefordshire before the end of the 17th century, says Mr. Knight, as a cider fruit, but it has not been cultivated during the present century for this purpose. Many trees exist at this time spread over the country, and it is curious to add, that frequently they are not recognised, and the fruit finds its way into the mixed apple heaps.

The tree is healthy in growth, and makes very handsome bushes and espalier trees. It is hardy and bears freely. It is said to be much grown, and to flourish well in the neighbourhood of Oporto, Portugal.

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## 2. SCARLET GOLDEN PIPPIN.

This very beautiful variety originated as a bud spurt on the old *Golden Pippin*, about fifty years since (c. 1820), at Gourdie Hill, in Perthshire. The variety is named, but not described, in the Catalogue of the London Horticultural Society for 1831. It is also mentioned in the edition of 1842, though without any description.

*Description.*—Fruit: small, roundish oblong in shape, very regular and free from angles, but rather flattened at the eye and base. Skin: very rich in colour, of a golden yellow on the shaded side, but covered almost entirely with a scarlet blush, and becoming of a deep red opposite the sun; the whole surface being strewed with small russet dots. Eye: large and open with broad calyx segments, placed in a shallow basin, generally even but sometimes grooved. Stalk: half to three-quarters of an inch long, inserted in a narrow but rather deep cavity. Flesh: yellow, crisp, and firm, with a sweet and pleasant flavour, very similar to the *Golden Pippin* itself, from which indeed, except for its brilliant colour, it differs but little.

The great beauty of this variety renders it one of the most attractive fruits of the table, quite apart from its own merits as a dessert Apple. It is in season from November to March.

The tree makes an excellent espalier or dwarf standard. It bears abundantly, and forms a beautiful object in the garden.



3. FRANKLIN'S GOLDEN PIPPIN.

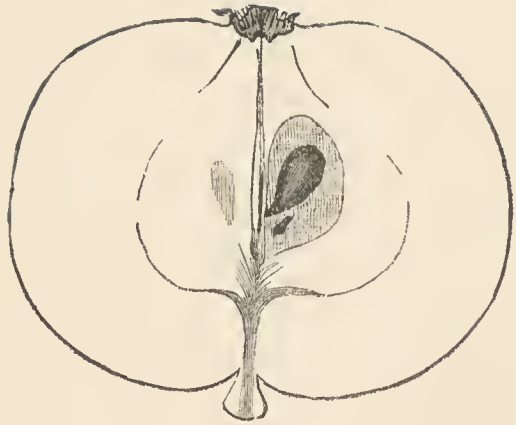
[SYN : *Sudlow's Fall Pippin.*]

An American Apple, introduced into England, by John Sudlow, Esq., of Thames Ditton. It was first exhibited at the London Horticultural Society in 1819, and grafts were then distributed from this Society. It had been growing in England many years before this date. Dr. Diel describes it in his great work, and says that he received it from England from the Messrs. Loddiges, and this must have been earlier than 1806. Scott says "There were two old trees growing in Claremont Gardens, Surrey, in 1833. They were at least 30 feet high, stunted and knarled, and must have been at least 60 years old." From these facts it seems very probable that this variety is of English origin. It is figured by Lindley, Pl. 137; and by Ronalds, Pl. xviii., fig. 3.

*Description.*—Fruit : medium sized, oblato-ovate, even and regularly formed. Skin : of an uniform deep yellow, covered all over with dark spots, interspersed with fine russet, particularly round the apex. Eye : small, with long, narrow segments, overlapping each other, partially open and set in a wide and deep basin. Stalk : short and slender, about half an inch long, inserted in a round narrow and smooth cavity. Flesh : yellow, tender and crisp, very juicy, vinous and aromatic.

A dessert Apple of first quality, in season from October to December.

The tree is vigorous, healthy and hardy. It does not attain a large size, but is an excellent bearer. Succeeds well on the paradise stock, and is well suited for dwarf or espalier growth.



4. HUGHES' GOLDEN PIPPIN.



5. PITMASTON GOLDEN PIPPIN.

4. HUGHES' GOLDEN PIPPIN.

The history of the origin of this variety is not given by any of the pomological authorities. It is figured by Lindley, Pl. 132; by Hooker, "*Pomona Londinensis*," Pl. 26; and by Ronalds, Pl. xviii., fig. 4.

*Description.*—Fruit: below medium size, two inches and a-half wide and two inches high; round and flattened at both extremities. Skin: rich yellow, covered with large green and russety dots, which are thickest round the eye. Eye: open, with short flat acuminate segments, which are generally reflexed at the tips, and set in a wide shallow and plaited basin. Stalk: very short, and not at all depressed, being sometimes like a small knob on a flattened base. Flesh: yellowish white, firm, rich, brisk, juicy, sugary and aromatic.

A dessert Apple of first-rate quality; in use from December to February or March.

The tree is hardy and healthy, but grows slenderly. It bears most abundantly when grafted on the paradise stock.

5. PITMASTON GOLDEN PIPPIN.

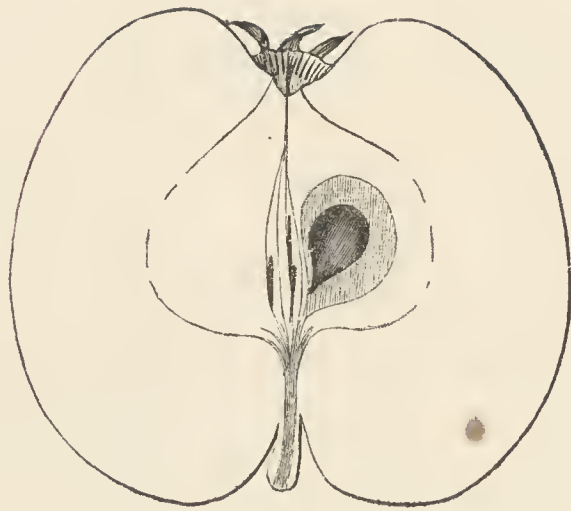
This pretty variety was raised by J. Williams, Esq., of Pitmaston, near Worcester (c. 1820-30). The particulars of its origin are not known.

*Description.*—Fruit: small, reinette shaped, even and regular. Skin: rough to the feel, being entirely covered with a coat of rough, pale brown russet, with, here and there, the smooth, yellow ground colour of the skin shining through it. Eye: small and wide open, with the short remains of a deciduous calyx, set in a wide saucer-like basin. Stalk: short and slender, inserted in a narrow cavity. Flesh: deep yellow or saffron coloured, crisp and tender, very juicy and sweet, and with a rich flavour.

A fine dessert Apple of high quality, in season from December to February.

The tree is hardy and bears freely, but the variety has not been propagated of late years.





6. PINE GOLDEN PIPPIN.

The origin of this Apple is not given in any of the leading horticultural works.

*Description.*—Fruit : small, roundish, somewhat flattened, even and regular in its outline. Skin : entirely covered with a light smooth coat of fawn-coloured russet, and marked with large grey specks. Eye : wide open, with long acuminate and recurved segments, like those of *Court of Wick*, set in a deep, wide and plaited basin. Stalk : very short, imbedded in the cavity. Flesh : yellowish white, very tender and juicy, with a fine sprightly and distinct flavour of the pine apple.

One of the best dessert Apples ; in season during October and November.

The tree is hardy and bears well.





1. Haçon's Incomparable



2. Zéphirin Grégoire.



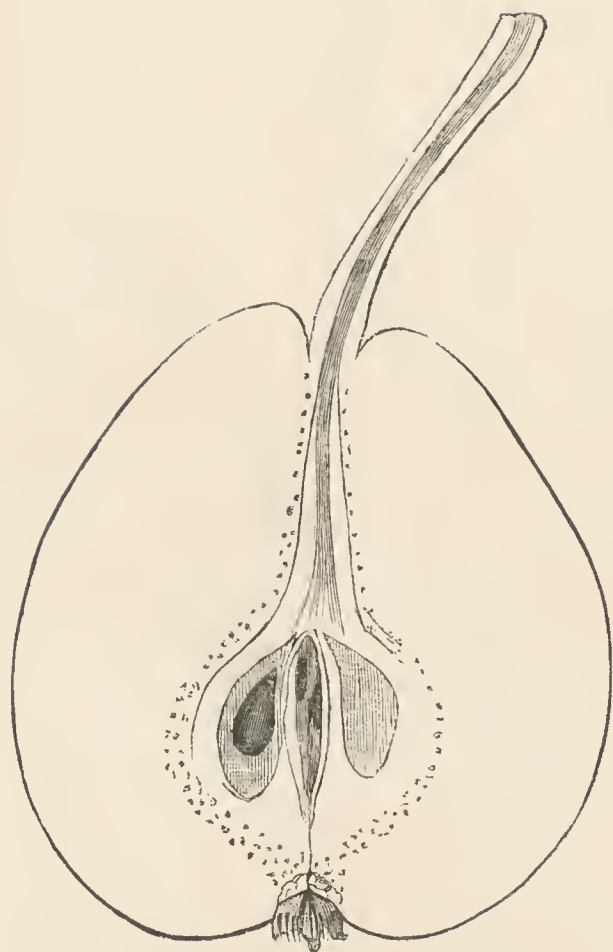
3. Winter Nélis.



4. Chaumontel.



5. Napoléon.



1. HACON'S INCOMPARABLE.

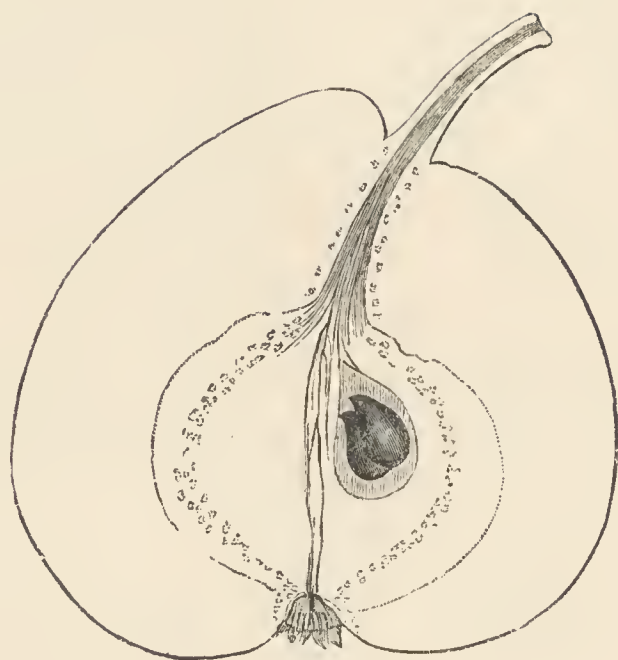
[SYN : *Downham Seedling*.]

This esteemed variety was raised by Mr. J. G. Hacon, of Downham Market, Norfolk, about the year 1815, from a seed of a local variety called *Raynor's Norfolk Seedling*. Another account states that it was produced in 1792 from a pip planted by Mrs. Raynor in a baker's yard there.

*Description*.—Fruit : medium sized, roundish. Skin : pale yellowish green, with a mixture of brown, covered with numerous russet spots and markings of russet. Eye : small and open, with short, narrow segments, set in a shallow basin. Stalk : an inch long, stout and inserted in a wide shallow cavity. Flesh : white, buttery and melting, with a rich, sweet, vinous and musky flavour.

A dessert Pear of excellent quality ; in season from November to January.

The tree is hardy and vigorous. It takes eight or ten years to bear, but then bears well. It succeeds well as a standard, and makes a good pyramid.



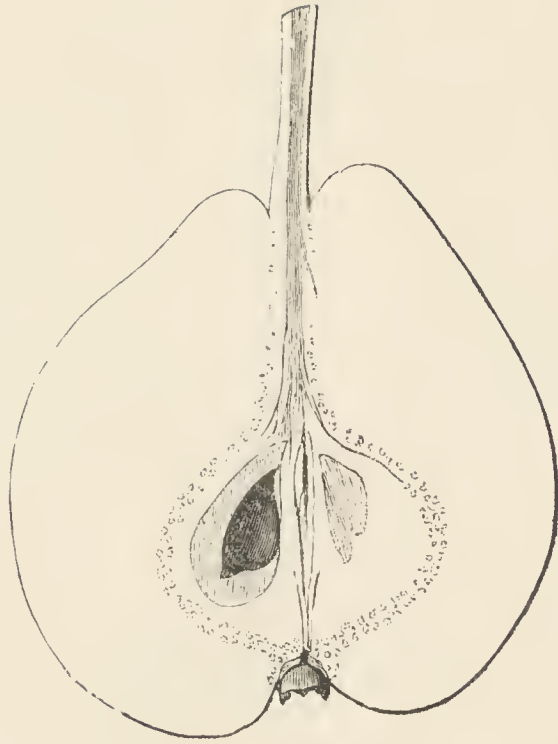
2. ZÉPHIRIN GRÉGOIRE.

A variety raised in Belgium by M. Grégoire, of Jodoigne, and first brought into notice in 1843. A coloured illustration is given of this fruit in the "*Florist and Pomologist*" for 1863.

*Description.*—Fruit : roundish, about medium size. Skin : pale, greenish yellow, sometimes becoming of an uniform pale waxen yellow, covered with russet dots and markings. Eye : very small, slightly depressed. Stalk : an inch long, inserted without depression. Flesh : yellow, buttery, melting, and very juicy, It is very rich, sugary and vinous, with a powerful and peculiar aroma.

A very delicious Pear ; in season in December and January. One of the best late Pears, and like *Joséphine de Malines*, it is always good.

This variety succeeds best on the pear stock. It forms a large handsome pyramid, and is an excellent bearer.



3. WINTER NÉLIS.

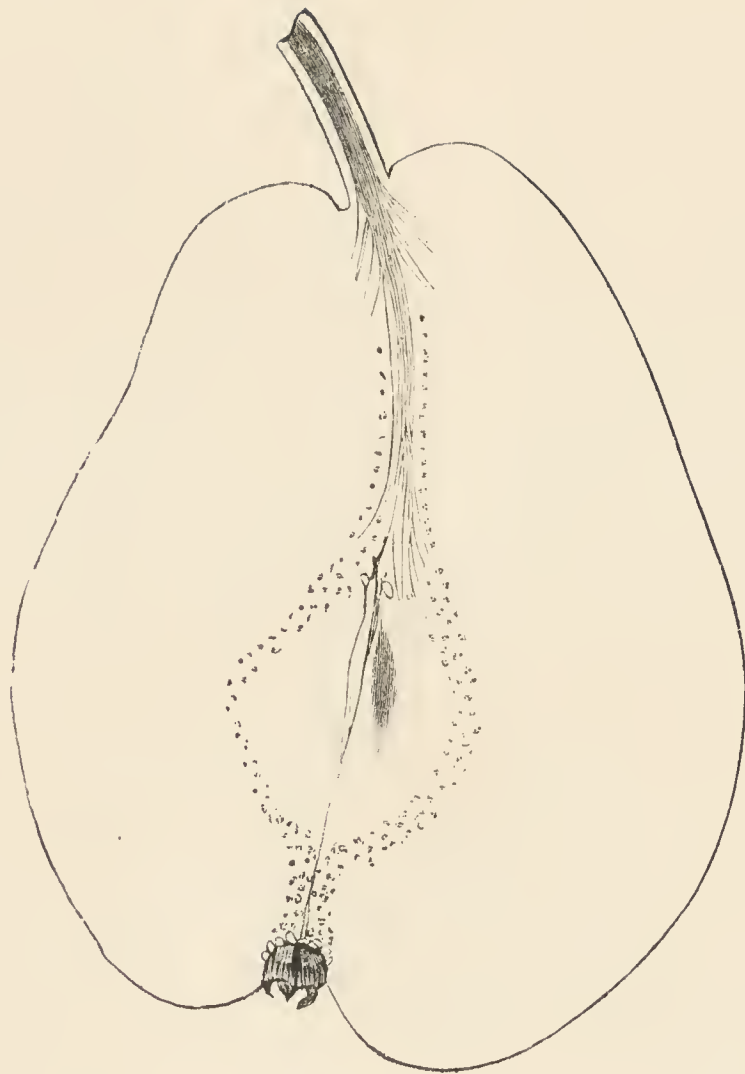
[*SYN*: *Colmar Nélis*; *Nélis d'Hiver*; *Beurré de Malines*; *Bonne de Malines*; *Bonne Malinoise*; *Malinoise Cuvelier*; *Étourneau*.]

This valuable Pear was raised early in the present century by M. Jean Charles Nélis, of Malines, Belgium. It was introduced to this country in 1818 by the Horticultural Society of London. An excellent figure of it is given by Lindley. Pl. 126.

*Description*.—Fruit: below medium size; roundish-ovate, narrowing abruptly towards the stalk. Skin: dull green at first, changing to yellowish green, covered with numerous russety dots and patches of brown russet, particularly on the side next the sun. Eye: open with erect rigid segments, set in a shallow depression. Stalk: from an inch to an inch and a half long, curved and set in a narrow cavity. Flesh: yellowish, fine grained, buttery and melting, with a rich, sugary and vinous flavour and a fine aroma.

This Pear is one of the best in quality. It is a very general favourite, and the more so perhaps, because it is always ready to enrich the dessert table through the festivities of Christmas. With good management and care, its season may be made to extend from November to February. A few pears at a time should be placed in a warm temperature to hasten their maturity; whilst others should be kept at a low temperature to retard it; and thus the required extension of their ripening season may be produced. Some think the flavour of the *Winter Nélis* superior to the *Chaumontel*, and it is certainly much more hardy and prolific.

The tree grows freely on the quince, and forms a small handsome pyramid. It is hardy and an excellent bearer. In Herefordshire it does best on a wall, where it may always be depended upon for a good crop of fruit. As a standard, its fruit is apt to be cut off by late frosts. Where late pears will ripen, this variety should always be grown.



4. CHAUMONTEL.

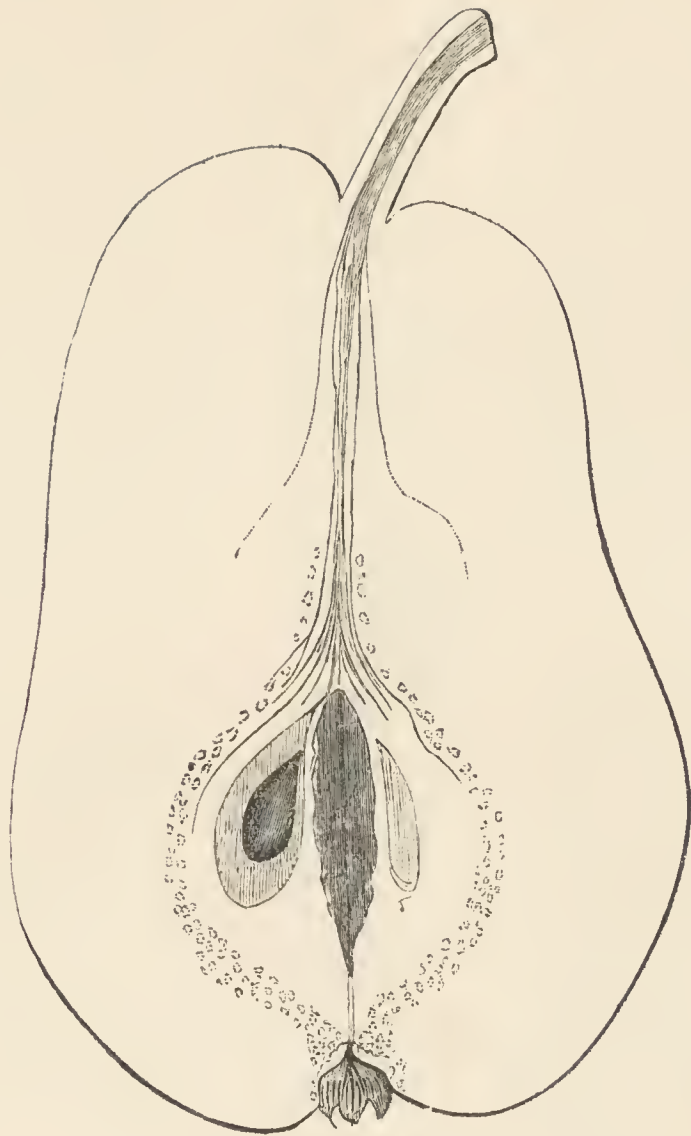
[*SYN*: *Besi de Chaumontel*; *Beurré de Chaumontel*; *Guernsey Chaumontel*; *Oxford Chaumontel*; *Beurré d'Hiver*; *Winter Beurré*; *Grey Achan*.]

This old and highly-esteemed variety was discovered about the year 1665, growing in the garden of the Chateau Chaumontel, between Luzarches and Chantilly, on the road from Amiens to Paris. It seems to have been first noticed by Merlet (1690), who grafted it from the original tree on the quince stock. It is well figured by Brookshaw, "*Pomona Britannica*," Pl. lxxx.

*Description*.—Fruit: large, oblong, or obtuse pyriform; irregular and undulating in its outline. Skin: rather rough, yellowish green, covered with numerous russet spots and patches; and with a brownish red next the sun. Eye: open, with long reflexed segments, set in a deep irregular basin. Stalk: an inch long, inserted in a deep knobbed cavity. Flesh: yellowish white, buttery and melting, rich and vinous, and highly perfumed.

A dessert Pear of the highest merit when grown in a rich warm soil, and good climate; but in heavy soils and cold situations it does not ripen and becomes gritty or strong, hard, flavourless, and not worth growing. Its season is from November to March.

The tree is vigorous but irregular in growth, and fairly hardy. Herefordshire is too cold for it to ripen its fruit; but in warmer localities it succeeds well as an espalier, or as a standard, and bears abundantly. Everywhere in England it is much improved by being grown in an orchard house, or on a south or south-west wall.



5. NAPOLÉON,

[SYN: *Medaille*; *Bonaparte*; *Beurré Napoléon*; *Bon Chrétien Napoléon*; *Napoléon d'Hiver*; *Captif de St. Hélène*; *Roi de Rome*; *Glorie de l'Empereur*; *Beurré Autien*; *Charles X.*; *Liard*; *Sucrée dorée*; *Wurtemberg*.]

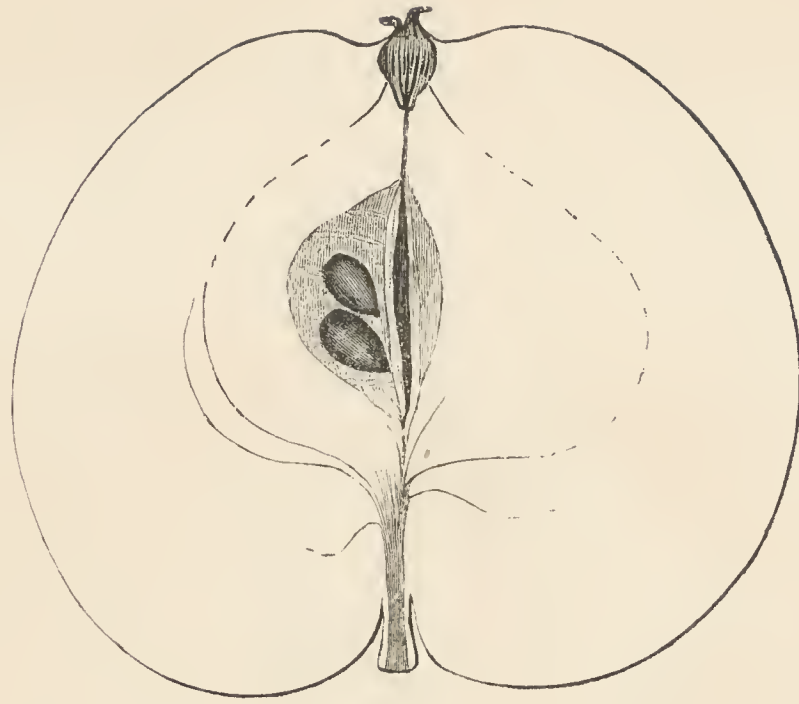
This variety was raised in 1808 by M. Liard, a gardener at Mons, and was exhibited by him at a meeting of the Pomological Society of Hennegan. A gold medal was awarded to it, and hence it was first called *Medaille*. The original tree was afterwards sent to the Abbé Duquesne, and was by him named *Napoléon*. It was sent into England by Van Mons in 1816, and was the first of the Flemish pears received with an authenticated name.

*Description*.—Fruit: large, obtuse pyriform. Skin: smooth, bright green at first, changing as it ripens to greenish yellow, and sometimes to a fine lemon-yellow, and covered with numerous brown dots. Eye: partially open, with long, erect, acuminate segments, and set in a moderate depression. Stalk: three-quarters of an inch long, stout, and inserted in a round and pretty deep cavity. Flesh: whitish, tender, melting, and very juicy; with a rich, sweet and refreshing flavour. To such a degree does it abound in juice, that Diel says of it, that one may be supposed “to drink the fruit.”

A very valuable Pear; in season from November to December.

The tree is hardy and vigorous, and bears well. It succeeds as a standard in a warm situation, but produces the finest fruit against a wall.





1. RED HAWTHORNDEN.

This Apple was sent out from the nurseries of Messrs. Richard Smith and Sons, Worcester. Its exact origin is not known, but the original tree was found growing near Worcester, and from its age, it probably dates from the beginning of the present century (1800).

*Description.*—Fruit : large and oblate, with four very obtuse angles on the sides ; the crown is flat, and there is only a slight depression in which the eye is placed. Skin : smooth, greenish yellow, with a red blush next the sun. Eye : small and closed, set in a shallow depression. Stalk : very short, set in a very deep cavity. Flesh : white, tender and juicy, with a sprightly and agreeable acidity.

A very early and valuable culinary apple. It is in season the end of August to the middle of September.

The tree grows well and freely, and succeeds best as a standard.



1. Red Hawthornden.

2. Sleeping Beauty.



3. Schoolmaster.



5. Gravenstein.

4. Queen.

6. Rymer.





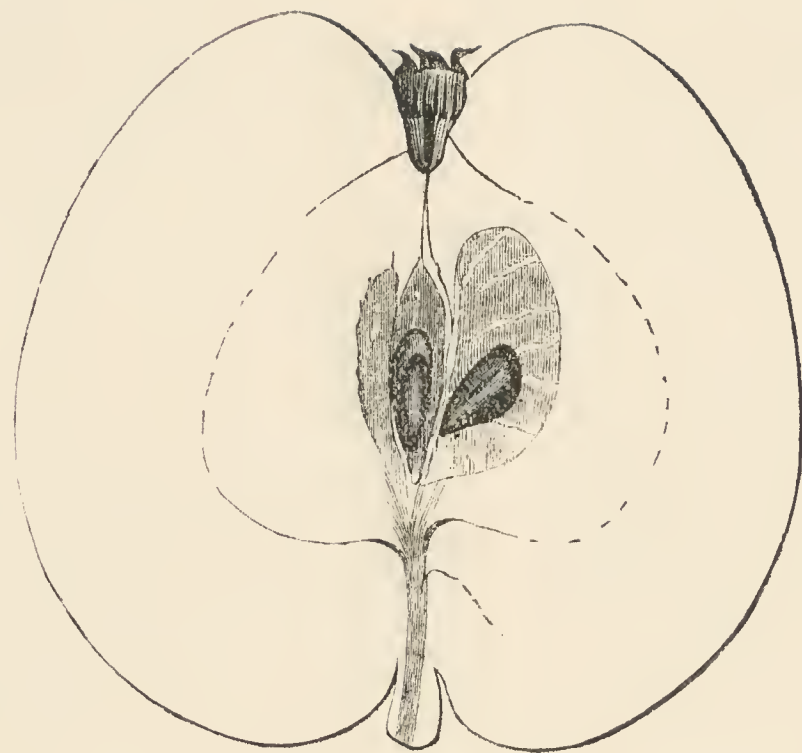
2. SLEEPING BEAUTY.

The origin of this Apple is nowhere given. It is extensively cultivated in Lincolnshire.

*Description.*—Fruit : medium sized, roundish and somewhat flattened, slightly angular on the sides, and undulating round the eye ; in some specimens there is an inclination to an ovate or even conical shape, in which case the apex is narrow and even. Skin : pale straw coloured, smooth and shining, occasionally washed on one side with delicate lively red ; very thinly sprinkled with minute russety dots. Eye : large, somewhat resembling *Trumpington*, with broad flat and incurved segments, which dovetail, as it were, to each other, and set in a shallow, uneven and plaited basin. Stalk : from a quarter to half an inch long, slightly fleshy, inserted in a narrow, round and rather shallow cavity, which is tinged with green, and lined with a delicate pale brown russet. Flesh : yellowish white, crisp, tender and juicy, with a fine poignant and agreeably acid flavour.

A most excellent and valuable apple for all culinary purposes, and especially for sauce. It is in season from November to the end of February. This Apple resembles *Dumelow's Seedling* very closely at first sight, and has much the same character, but it is nevertheless a perfectly distinct variety.

The tree is very hardy and bears well in almost every situation. It grows freely and does best as a standard.



3. THE SCHOOLMASTER.

The origin of this Apple is not accurately known. It is believed to have been raised in Herefordshire from the seed of an American apple, by a descendant of Dr. Gretton, formerly Dean of Hereford Cathedral (1809-1820). It was first introduced to public notice by Mr. Thos. Laxton, who received a first class certificate for it from the Royal Horticultural Society, November 16, 1880.

*Description.*—Fruit : conical, obtusely ribbed on the side, terminating at the eye in broad ridges, and knobbed at the base. Skin : bright green changing to greenish yellow as it ripens, coloured all over with large russet freckles, and with a pale thin red tinge where it is exposed to the sun ; russet round the stalk. Eye : closed with long pointed segments, the tips of which are reflexed, set in a pretty deep basin ; tube long, funnel-shaped ; stamens marginal. Stalk : very short, slender, or a mere knob, deeply inserted in a close cavity, with a large swollen protuberance on one side. Flesh : white, crisp, tender, and mildly acid, with some sweetness. Cells of the core open.

A very excellent culinary apple, in season from October to December.

The tree grows freely, is very hardy, and bears abundantly.



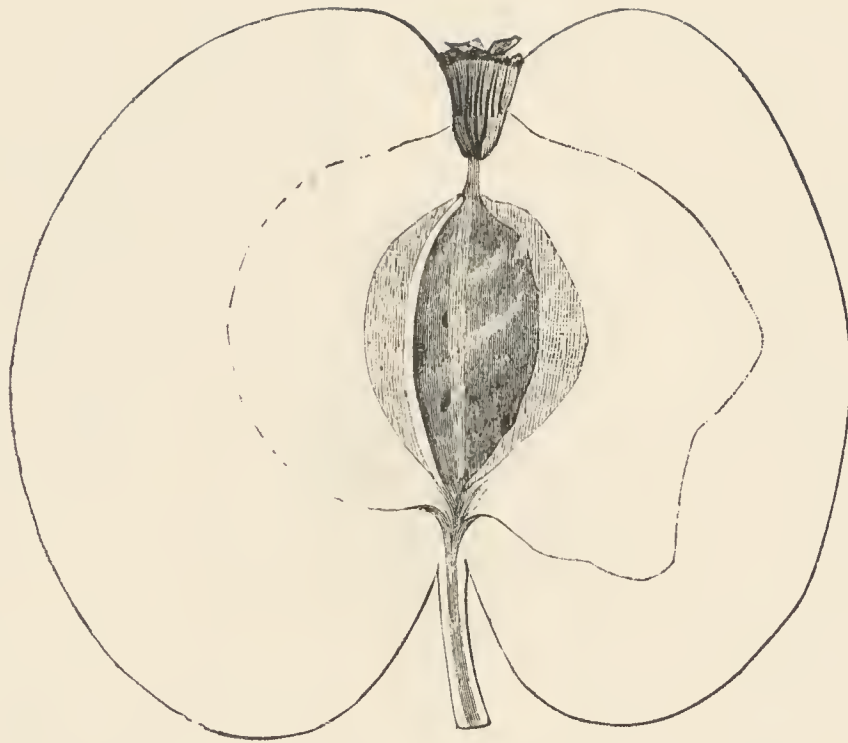
4. THE QUEEN.

This Apple was raised twenty-two years ago (1858), with three others growing beside it, from the pips of an apple purchased in the market. It first bore fruit about the time of the famous Tichbourne trial (1874), and was originally called "*The Claimant*." It was introduced to Messrs. Saltmarsh & Sons, Chelmsford, who were awarded a First Class Certificate for it by the Fruit Committee of the Royal Horticultural Society, on November 16, 1880.

*Description*.—Fruit : medium sized ; oblate, even and regular in its outline, and ribbed round the eye. Skin : clear lemon colour, almost entirely covered with bright crimson, which is again marked with broken streaks and patches of dark crimson, and with a lining of russet in the stalk cavity. Eye : half open, with long erect slightly divergent segments, set in a deep and ribbed basin ; tube short and conical ; stamens median. Stalk : nearly three-quarters of an inch long, deeply inserted in a wide and deep cavity lined with russet. Flesh : white, tender, very juicy and sweet ; with a mild and pleasant acidity. Cells of the core open. It is very fragrant when fully ripe.

An excellent culinary apple, in season from October to December. It is a very handsome apple ; larger, a better keeper, and more productive than *Cox's Pomona*. Some authorities, however, consider it differs but slightly from *Cox's Pomona*.

The tree grows freely as a standard, is very hardy and bears abundantly.



5. GRAVENSTEIN.

This beautiful variety is one of the favorite Apples of Germany, particularly about Hamburgh, and in Holstein, where it is said to have originated in the garden of the Duke of Augustenberg, at the Castle of Grafenstein. The original tree is said to have been in existence about the middle of the last century (1750). It was long since introduced into England, where its great merits were fully recognised.

This Apple is well represented in the "*Transactions of the London Horticultural Society*," Vol. IV., Pl. xxi. ; by Lindley, Pl. 98 ; and also by Ronalds, Pl. xl., fig. 1.

*Description.*—Fruit : above medium size, roundish, but irregular and angular on the sides, the ribs of which extend from the base even to the eye. Skin : smooth, clear pale waxen yellow in colour, streaked and dotted with lively crimson, intermixt with orange on the side next the sun. Eye : large and open, with long segments a little reflexed, and set in an irregular, angular and knobbed basin, which is sometimes lined with fine delicate russet, and dotted round the margin with minute russet spots. Stalk : very short, but sometimes three-quarters of an inch long, set in a deep and angular cavity. Flesh : white, crisp, very juicy, with a rich, vinous and powerful aromatic flavour ; and if held up between the eye and the light, with the hand placed on the margin of the basin of the eye, it exhibits a transparency like porcelain.

It is a very valuable Apple of the first quality, and is equally desirable either for dessert or culinary purposes. "As a kitchen apple," says Lindley, "it is considered to have no equal." Its season lasts from October to the end of November.

The tree is hardy and a vigorous, healthy grower, and generally bears well. It has somewhat of a pyramidal habit of growth, and attains a considerable size.

This variety is very generally known and esteemed, and few apples have so extended a range of growth ; for it may be said to be commonly cultivated in both hemispheres, equally in the North of Europe, and in the Southern parts of the United States of America.



6. RYMER.

[SYN : *Caldwell* ; *Green Cossings* ; *Newbold's Duke of York*.]

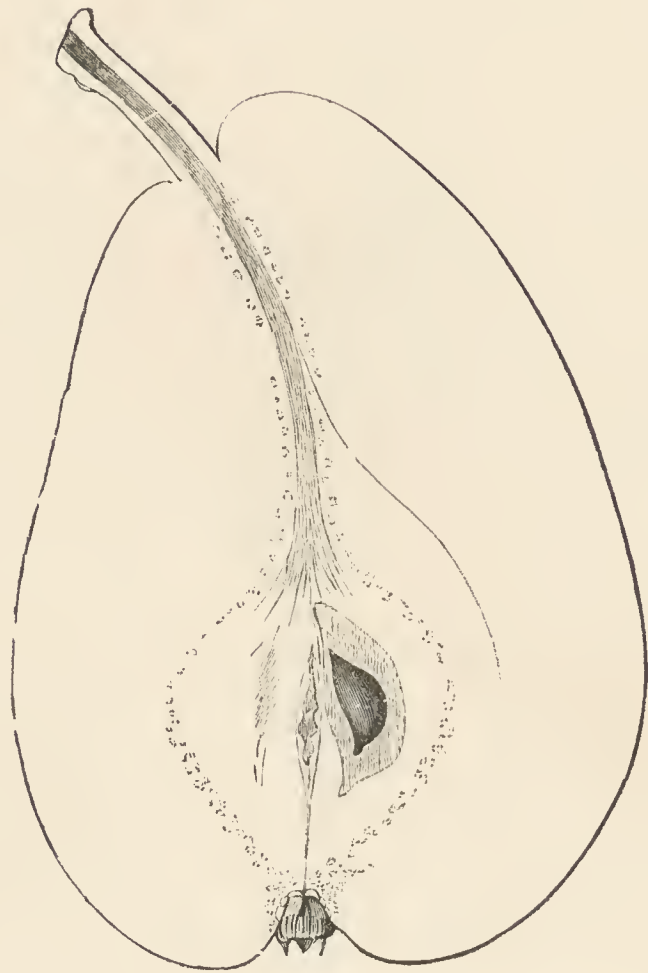
This variety was first brought into notice by Sir Thomas Frankland. It derives its name from the gentleman at Thirsk, who raised the tree, "several years since;" says Sir Thomas, in the "*Trans. of the London Horticultural Society*" for 1818; so that its origin probably dates from the end of last century. It is figured by Ronalds, Pl. xli., fig. 2.

*Description*.—Fruit : large, three inches and a quarter wide, and two inches and three-quarters high ; roundish and flattened, with five obscure ribs on the sides extending to the basin of the eye. Skin : smooth, thinly strewn with reddish brown dots, and a few faint streaks of pale red on the shaded side, and of a beautiful deep red, covered with yellowish grey dots on the side next the sun. Eye : open, with broad reflexed segments, set in a round and moderately deep basin. Stalk : short, inserted in a round and deep cavity, lined with rough russet, which extends in ramifications over the base. Flesh : yellowish, tender and pleasantly subacid.

A good culinary apple, in season from October to Christmas.

The tree grows freely, and succeeds best as a standard ; in which form it is an old and favourite variety in many localities.





1. BRITISH QUEEN.

This fine Pear was raised by Mr. Thomas Ingram, gardener to Her Majesty, at Frogmore, and the tree is said to be a seedling from the *Seckle* crossed with *Marie Louise*. Some of the fruit was sent to Her Majesty a few months before the decease of His Royal Highness the Prince Consort who highly approved of it. It received a first-class certificate from the Royal Horticultural Society. A coloured representation is given of it in the "*Florist and Pomologist*" for 1863.

*Description.*—Fruit : large ; obovate-pyriform, the outline undulating and bossed. Skin : smooth, almost entirely covered with a thin coat of crimson-coloured russet, but on the side next the sun, it has a blush of bright rosy crimson. Eye : rather small, with short narrow segments, and considerably depressed. Stalk : about an inch long, very stout, and sometimes inserted obliquely in a round, narrow cavity. Flesh : yellowish white, very fine grained, buttery and melting, rich, sugary and having something of the flavour of *Marie Louise*, coupled with that peculiar briskness which is found in the *Windsor* pear.

This is an excellent Pear. It ripens in the beginning of October, but its good qualities are very transitory, and it should therefore be presented at table the very day it becomes ripe.

The tree grows freely and forms a good pyramid on the quince. It was first distributed by Mr. Charles Turner, of Slough, in 1863.



1. British Queen.

2. Professor Du Brioul.

3. Baronne de Mello.



5. Colmar.



4. Napoléon III.

6. Doyenné d'Alençon.

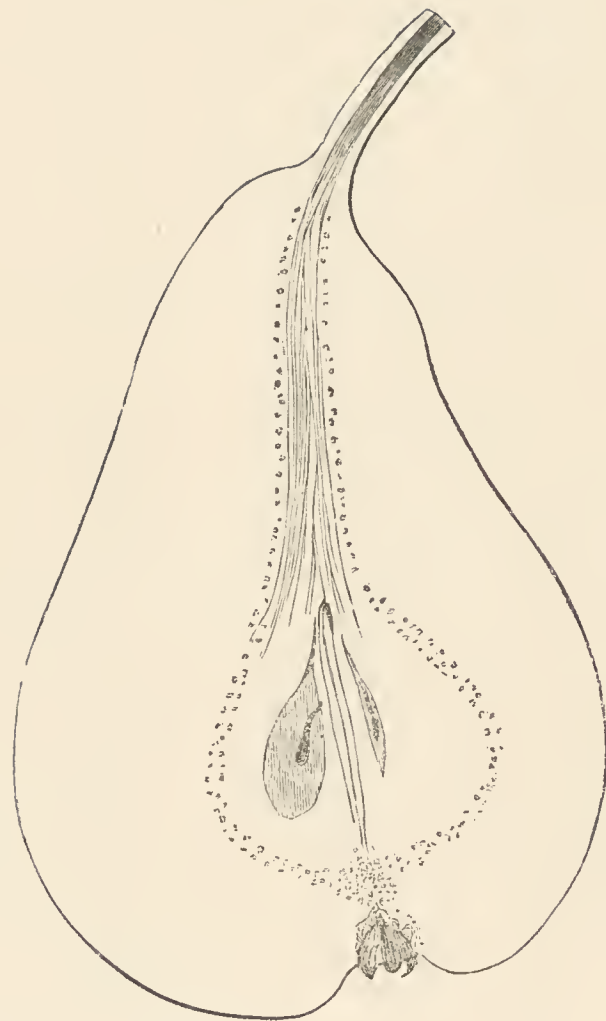
7. Besi de Quessoy.

8. Olivier de Serres.





2. PROFESSEUR DU BREUIL.



3. BARONNE DE MELLO.

2. PROFESSEUR DU BREUIL.

This Pear was raised at Rouen. The tree is said to have first fruited in 1851. The pear was named in honour of M. Alphonse du Breuil, Professor of Arboriculture in Paris.

*Description.*—Fruit : above medium size, three inches and a quarter long and two and a half wide ; obovate, uneven and undulating in its outline. Skin : greenish yellow, thickly dotted with russet, and with a tinge of red next the sun. Eye : small and open, level with the surface. Stalk : half an inch long, stout, inserted without depression. Flesh : half melting, very juicy, with a rich sprightly flavour, and a musky perfume.

This is an excellent Pear, and is in season in September.

The tree makes a good pyramid on the quince.

3. BARONNE DE MELLO.

[SYN : *His* ; *Phillipe Goës*.]

This excellent Pear is said to have been raised by Van Mons, who sent it, about 1830, to M. Poiteau, of Paris. This gentleman dedicated it to M. His, at that time Inspector General of Public Libraries. At a later period M. Jamin, of Bourg-la-Reine, having received it from Belgium

## PLATE XL.

without a name, called it *Baronne de Mello* in honour of that lady, who resided at Piscop, in the Department of Seine et Oise. "This is the true *Baronne de Mello*," says Dr. Hogg, "respecting which there has been much confusion. I received it from M. Papeleu, of Wetteren, in 1847, and it proved to be identical with the fruit described by M. Decaisne, M. Mas, and M. Liron d'Airolles. It is singular that the last author is the only one who notices the *greenish* tinge of the flesh, which I have remarked as a constant character. It also corresponds with the fruit of *Baronne de Mello*, sent me by M. André Leroy in 1866."

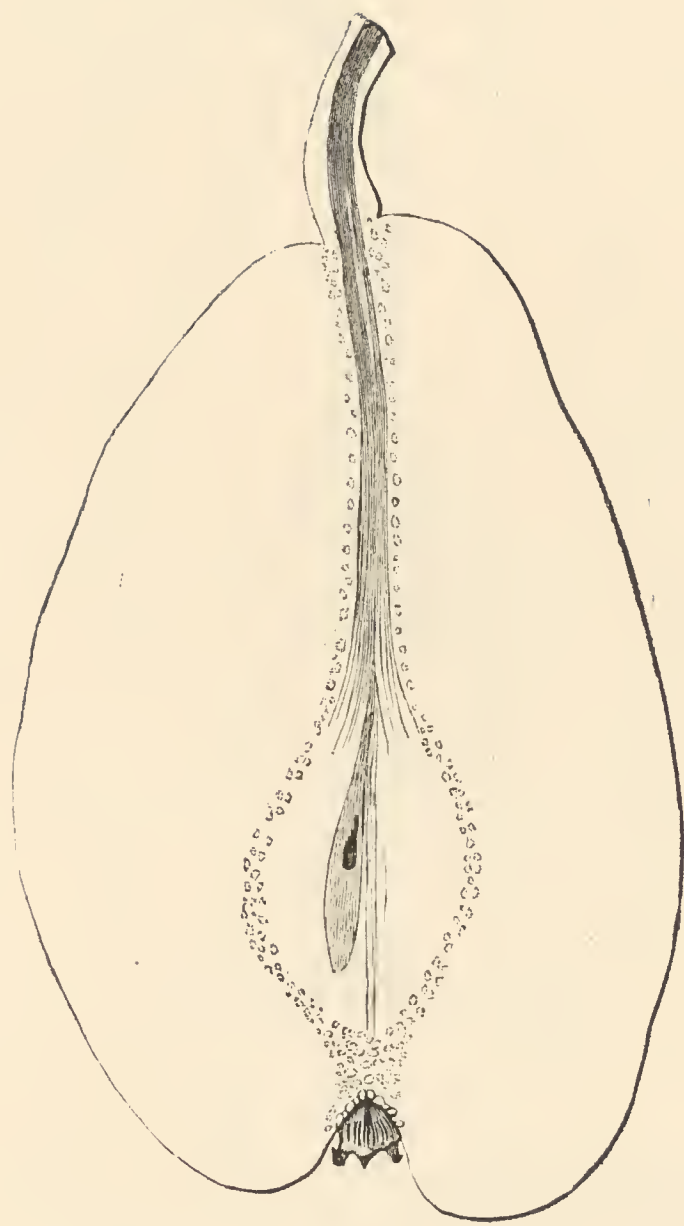
There is an admirable figure of this Pear in the *Jardin Fruitier du Muséum*, in which the characteristic dark brown russet of the skin is well represented.

*Description.*—Fruit : medium sized, of a curved, pyramidal shape, rounding to the eye, and tapering on one side, with a dipping curve towards the stalk ; sometimes the surface is bossed or undulating, but generally it is even. Skin : almost entirely covered with dark brown russet, which is thin and smooth, so that it has no roughness to the touch ; on the shaded side, the ground colour which is more or less visible, is greenish yellow mottled over with russet. Eye : small and open, with incurved tooth-like segments, and placed in a very slight depression, sometimes almost level with the surface. Stalk : half an inch long, slender, woody, and of a brown colour, inserted on the surface of the fruit. Flesh : greenish yellow, fine grained, melting, and buttery. Juice : very abundant, rich, sugary, brisk, and vinous. It has a fine aroma when in perfection, but in some seasons, and in poor soils, or in exposed and cold situations, it becomes coarse-grained and gritty, with a watery juice not at all sugary.

This is a very excellent Autumn Pear, in season from the end of October to the end of November. It ripens well without the liability to decay at the core, which so many early Autumn pears unfortunately possess.

The tree is very hardy and grows well. It is an excellent bearer, and succeeds well on the quince stock, either as a pyramid or dwarf bush.

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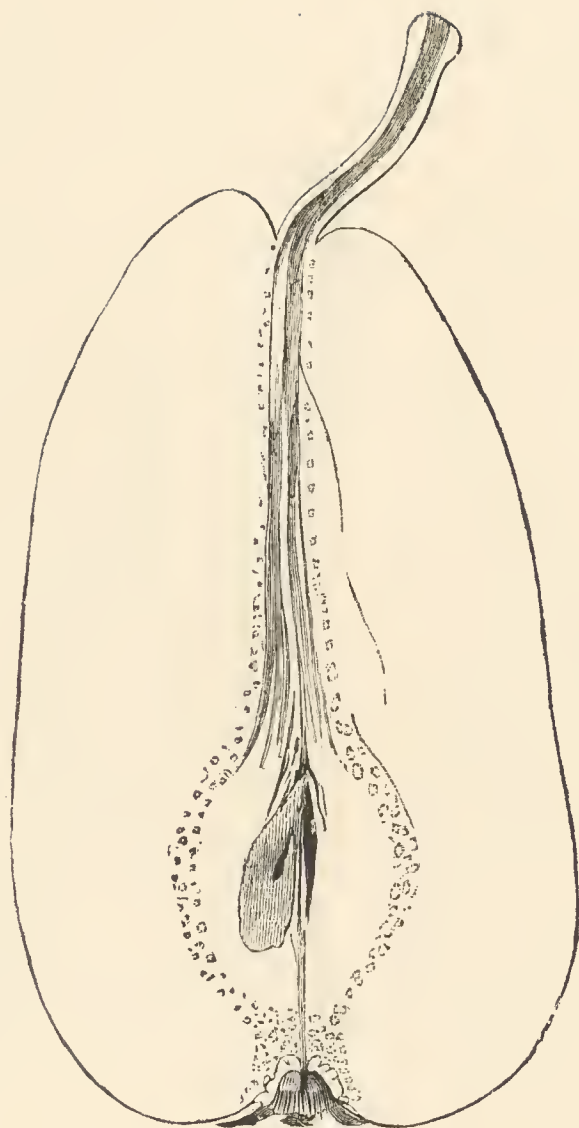
## 4. NAPOLÉON III.

This fruit was raised by M. André Leroy, of Angers, in whose nursery the tree first bore fruit in 1864, and it was named by him in honour of the Emperor.

*Description.*—Fruit : large, three inches and a half long and two and three-quarters wide ; obovate, uneven, and bossed on its surface. Skin : deep yellow, strewed with numerous dots and patches of russet. Eye : small and open, set in a pretty deep and narrow basin. Stalk : half an inch long, very stout and fleshy at the base, and set on a level with the surface. Flesh : white, very juicy and melting, with a fine, brisk, vinous flavour and pleasant aroma.

An excellent early Pear, in season the latter end of August and through September.

The tree grows well and bears freely. It forms a neat pyramid on the quince.



5. COLMAR.

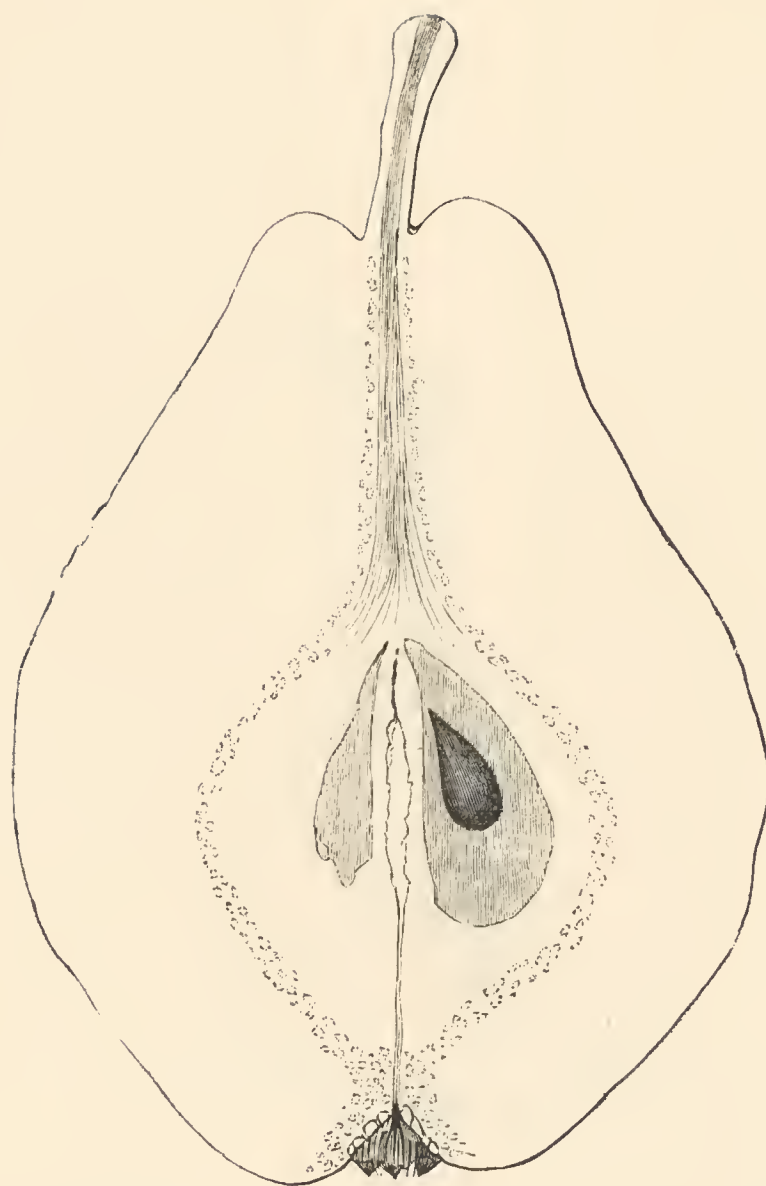
[SYN : *Colmar dorée* ; *D'Auch* ; *Bergamotte tardive* ; *De Maune*.]

This valuable old Pear seems to have appeared much about the same time as the *Chaumontel*, for Merlet (1690) says of it, "It has not been long about Paris, and is yet pretty rare ; but so good a fruit cannot be long in few hands." La Quintinye, also writing in 1690, states that he received it from a connoisseur at Guyenne.

*Description*.—Fruit : above medium size, obtuse, pyriform. Skin : smooth, pale green, changing to yellowish green, and strewed with grey russety dots. Eye : large and open, with long segments, and set in a rather deep depression. Stalk : an inch to an inch and a half long, stout, curved, and inserted obliquely in an uneven cavity. Flesh : greenish white, buttery, melting, tender, and with a rich sugary flavour.

An old and highly esteemed dessert pear. It ripens in succession from November to February or March.

The tree is hardy and vigorous, but in England it should be grown against a wall, or the fruit will become shrivelled and insipid.



## 6. DOYENNÉ D'ALENÇON.

[SYN : *Doyenné d'Hiver d'Alençon* ; *Doyenné d'Hiver Nouveau* ; *Doyenné Gris d'Hiver Nouveau* ; *St. Michel d'Hiver* ; *Doyenné Marbré*.]

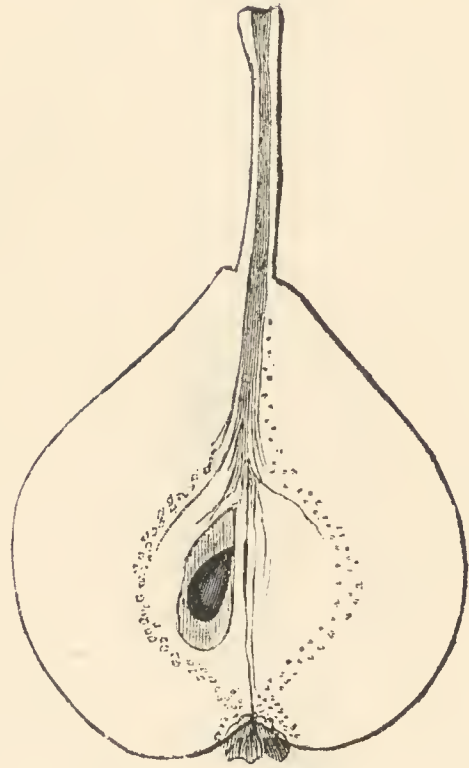
The history of the origin of this Pear seems lost. It resembles somewhat the *Easter Beurré* in appearance, and has been considered synonymous with it, but the tree is very different in growth, and the flavour of the fruit is also quite distinct, and much superior to it.

*Description*.—Fruit : medium sized, two inches and three-quarters long and two inches and a half wide ; oval, narrowing with an abrupt concave curve towards the eye, so as to form a sort of snout of the apex. Skin : pea green, or greenish yellow when ripe, thickly dotted all over with large dots, which are sometimes grey and sometimes green, not unlike the colouring of *Easter Beurré*. Eye : small and open, with short ovate segments, which are incurved and set in a narrow depression. Stalk : very short and generally stout, inserted in a small round cavity. Flesh : yellowish, tender, buttery and melting, slightly gritty at the core, but sweet, rich, and highly flavoured.

A very excellent late Pear, in season from December to February, or even March.

The tree grows vigorously, bears abundantly, and forms a handsome pyramid. The young shoots are quite distinct in growth from the *Easter Beurré*, for the buds instead of being slender, conical, and pressed to the shoot, are plump, oval, and spreading.





7. BESI DE QUESSOY.

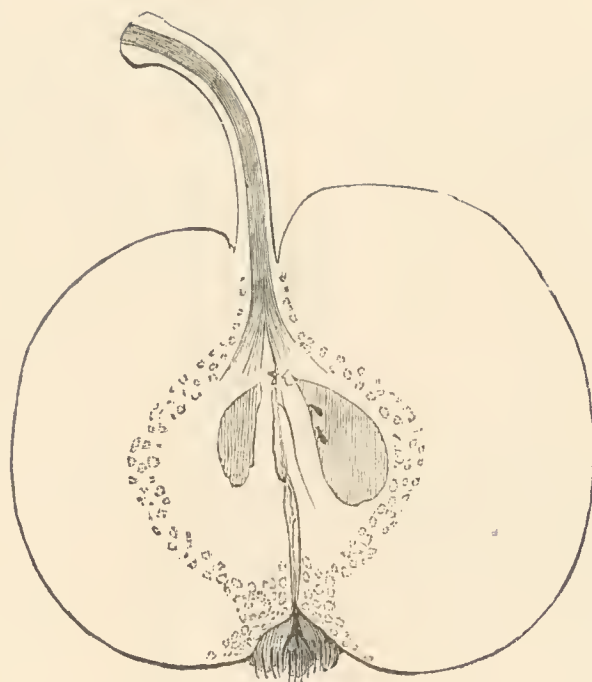
[SYN: *De Quesso*; *Besi de Caissoy*; *Poire de Caissoy*; *Petit Beurré d'Hiver*; *Roussette d'Anjou*; *Nutmeg*; *Small Winter Beurré*; *Winter Poplin*.]

The original tree was found growing in the forest of Quesso, in Brittany. It is a very old variety, and is mentioned by Merlet, (1690).

*Description*.—Fruit: produced in clusters; small, roundish and flattened at the apex. Skin: rough, with a yellowish green ground, but so covered with brown russet as almost completely to hide the ground. Eye: open, set almost even with the surface. Stalk: half an inch long, stout and thick, inserted in a pretty deep cavity. Flesh: white, delicate, tender and buttery, with a rich aromatic and sugary flavour.

A small dessert pear, ripening in succession from November to March.

The tree is spreading in growth and attains a good size. It is hardy, and bears abundantly as a standard on the pear stock; but does not succeed well on the quince.



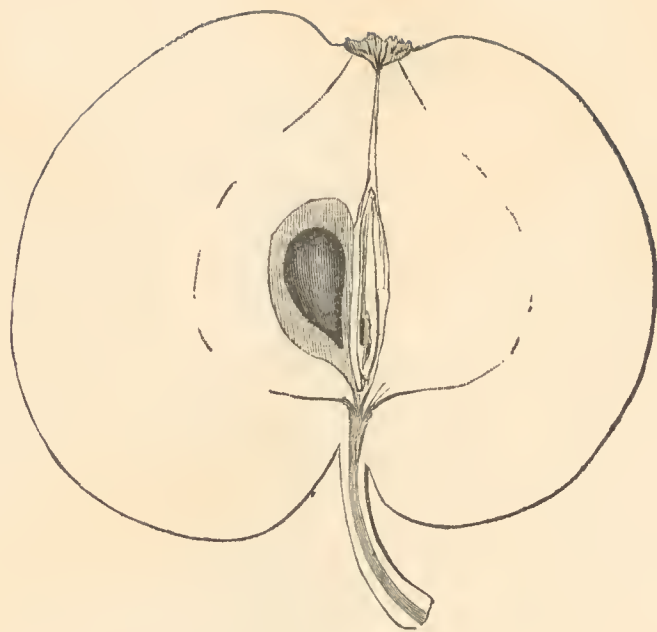
8. OLIVIER DE SERRES.

This valuable fruit was raised by M. Boisbunel, of Rouen. The tree first bore fruit in 1864; and was named in honour of Olivier de Serres, author of "*Le Théâtre d'Agriculture at Mesnage des Champs*," a work published in Paris so long ago as 1600.

*Description.*—Fruit: below medium size, two inches and three-quarters wide, and two inches and a half high; round, flattened, or *Bergamotte* shaped, sometimes irregular in its outline. Skin: entirely covered with cinnamon-coloured russet. Eye: large and closed, set in a pretty deep basin. Stalk: three-quarters of an inch long, very stout, and thickest at the end. Flesh: half buttery, sweet, with a brisk, vinous flavour and a strong musky aroma.

One of the very best late Pears, in season from February to March.

The tree is very hardy and bears well. It grows vigorously, and makes strong standards and handsome pyramids either on the pear or quince.



2. SCARLET NONPAREIL.

This beautiful Apple was discovered growing in the garden of a publican at Esher, in Surrey (c. 1770.) It was first cultivated and distributed by Mr. Grimwood, of the Kensington Nursery.

This Apple is well figured by Lindley, Pl. 87; and by Ronalds, Pl. xxxiv., fig. 1; and also by Hooker in the "*Pomona Londinensis*."

*Description*.—Fruit: medium sized, globular, narrowing towards the apex, regularly and handsomely shaped. Skin: yellowish on the shaded side, but is almost covered with red, which is streaked with deeper red on the side next the sun; and covered with patches of russet and large russet specks. Eye: open, set in a shallow and even basin. Stalk: straight, an inch or more in length, inserted in a small round cavity, which is lined with scales of silvery russet. Flesh: yellowish white, firm, juicy, rich and sugary.

A very excellent dessert apple of the first quality. "It deserves," said Lindley, "to be placed near the summit of the list of garden fruits." It is in season from January to March, when its great beauty commands for it a ready sale in the market.

The tree is hardy, but slender in habit, after the manner of its tribe. It grows well and bears freely.



1. Barcelona Pearmain.



2. Scarlet Nonpareil.



3. Margil.

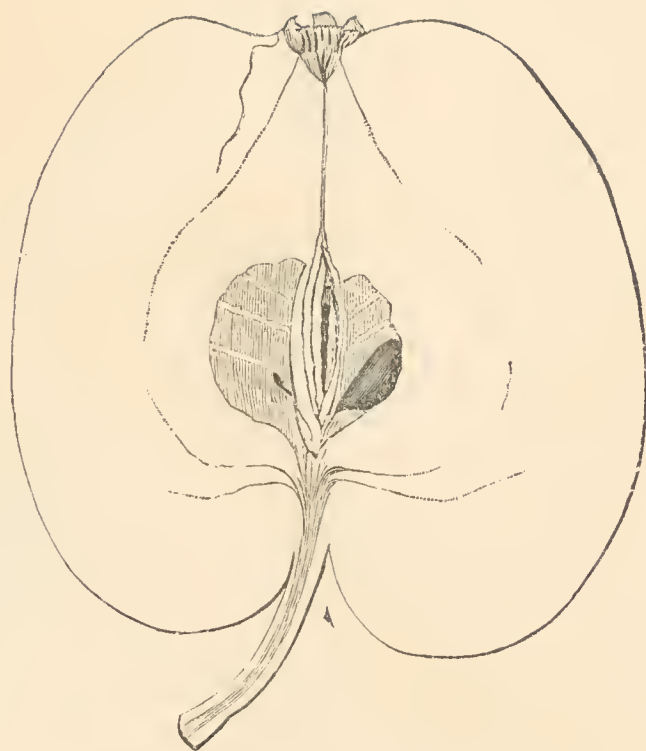


4. Cornish Aromatic.



5. Cornish Gilliflower.





I. BARCELONA PEARMAN.

[SYN : *Polinia Pearmain* ; *Speckled Pearmain* ; *Speckled Golden Reinette*.]

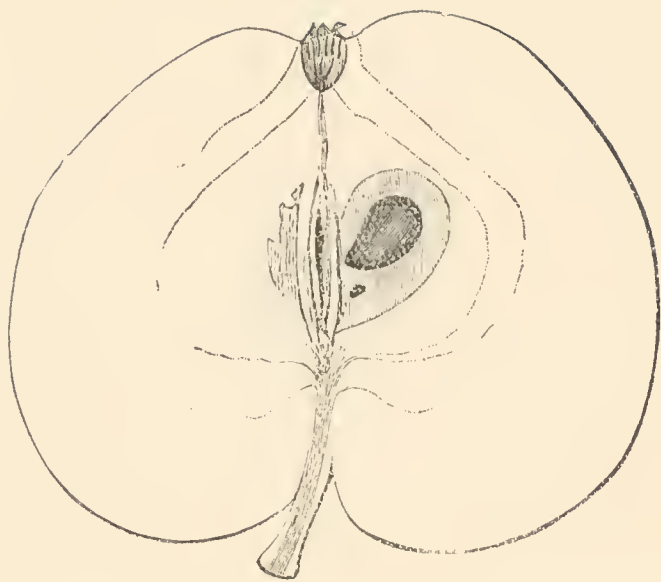
The origin of this Apple is nowhere given, though its name may possibly indicate the locality it came from. In the 3rd edition of the Horticultural Society's Catalogue, it is said to be the same fruit as "*Reinette Rouge*." It is not the "*Reinette Rouge*" of Duhamel, which has very different characters, but it is doubtless the "*Reinette Rousse*" of this author, which is described at page 302, Vol. I., as a variety of "*Reinette Franche*." It is there described as of an elongated shape, skin marked with a great number of russety spots, the most part of which are of a longish figure, so much so, that, when it is ripe, it appears as if variegated with yellow and red ; a description in every way applicable to *Barcelona Pearmain*. The variety has been known for many years in the neighbourhood of London, and is not uncommon on the Continent.

It is figured by Lindley, Pl. 85 ; and by Ronalds, Pl. xxi., fig. 4.

*Description*.—Fruit : of medium size, oval. Skin : clear pale yellow, mottled with red in the shade, but dark red next the sun ; the whole surface being covered with numerous star-like russety specks, those on the shaded side being brownish, and those next the sun yellow. Eye : small and open, with erect, acuminate segments, and set in a round, even and pretty deep basin. Stalk : about an inch long, slender, inserted in a rather shallow cavity, which is lined with russet. Flesh : yellowish white, firm, crisp, very juicy, with a rich, vinous and highly aromatic flavour.

"*Barcelona Pearmain*" is one of the best late dessert apples, and is also valuable for culinary purposes. It is in season from November to March, or even later if well kept. It is always a favourite fruit in the market.

The tree grows freely, but does not attain a large size. It is very hardy, a good bearer, and succeeds well as a standard, or as an espalier.



3. MARGIL.

[SYN : *Margill* ; *Herefordshire Margil* ; *Small Ribston* ; *Never Fail* ; *Munches Pippin*.]

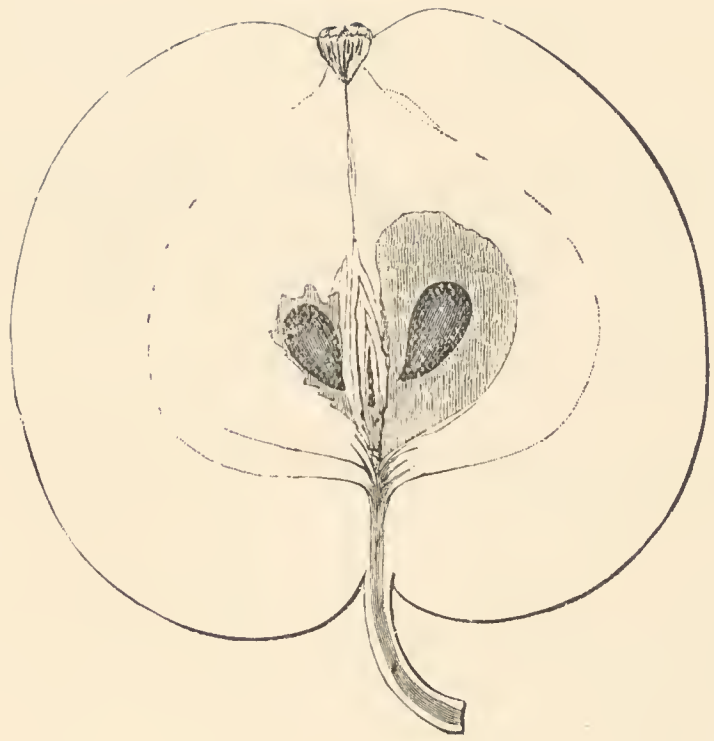
There seems no record of this variety before the publication of the "*Pomona Londinensis*," although it was known for many years previously. Rogers says he saw a tree of this variety growing as an Espalier in the garden at Sheen, which was planted by Sir Wm. Temple. It was cultivated to a considerable extent in the Brompton Park Nursery so early as 1750 ; it must therefore have been well known at that period. There is no record of its exact origin to be found. It may have been introduced from the Continent by George London, who was for some years in the garden at Versailles under De Quintinye, and afterwards in partnership with Henry Wise as proprietor of the Brompton Park Nursery. The name seems rather to indicate a French than an English origin.

It is well figured by Lindley, Pl. 36 ; and by Ronalds, Pl. xii., fig 4, and also by Hooker in the "*Pomona Londinensis*."

*Description*.—Fruit : small, two inches and an eighth wide, and the same in height, conical, and distinctly five sided, with acute angles on the side, and which terminate at the crown in five prominent ridges. Skin : orange, streaked with deep red, and covered on one side with patches of russet. Eye : small and closed, compressed as it were between the angles of the basin. Stalk : half-an-inch long, slender and rather deeply inserted in a round and russety cavity. Flesh : yellow, firm, juicy, rich and sugary, with a powerful and delicious aromatic flavour.

This little apple is a rival of the *Ribston Pippin* which it excels in juiciness and the size best adopted for dessert fruit. It is one of the best dessert apples, and when properly kept remains in season from November to February. It requires however to be recognised by a connoisseur, for it is in itself scarcely handsome enough for the market.

The tree is of a small and slender habit of growth. It is quite hardy, and except in seasons when the blossom is injured by frost, it bears abundantly. It succeeds well on the paradise stock as a dwarf standard, or as an espalier, and no garden should be without it.



4. CORNISH AROMATIC.



5. CORNISH GILLIFLOWER.

4. CORNISH AROMATIC.

The origin of this excellent variety is nowhere given, and its name alone affords any indication of the locality in which it was produced. It was first brought into public notice by Sir Christopher Hawkins in 1813, and he then described it as having been known in Cornwall for many years.

It is well figured by Lindley, Pl. 58 ; and by Ronalds, Pl. xix., fig. 3.

*Description.*—Fruit : above medium size, three inches wide and two and three-quarters high ; roundish, slightly flattened, and narrowing towards the eye. Skin : yellow on the shaded side and covered with large patches of pale brown russet, which extend all over the base, and sprinkled with green and russety dots ; but of a beautiful bright red, which is streaked with deeper red, and strewed with patches and dots of russet on the side exposed to the sun. Eye : small and closed, with long flat segments which are reflexed at the tips, and set in an irregular basin. Stalk : short, inserted in a deep and narrow cavity which is lined with russet. Flesh : yellowish, firm, crisp, juicy, rich and highly aromatic.

A valuable dessert apple of the best quality, in season from October to Christmas.

The tree grows freely, but in many localities it is subject to canker. It bears well, though usually only on alternate years.

[5. Cornish Gilliflower.



5. CORNISH GILLIFLOWER.

[SYN : *Calville d'Angleterre.*]

This distinct and valuable Apple was discovered about the beginning of the present century (1800) growing in a cottage garden, near Truro, in Cornwall. It was first brought into notice by Sir Christopher Hawkins, who sent it in 1813 to the London Horticultural Society, and was awarded a silver medal for it.

The name "*Gilliflower*" is derived from the French word "girofle," signifying a clove, and hence the flower which has the scent of that spice is called "*Giroflier*," and this has been transformed to "*Gilliflower*." In Chaucer's "*Romaunt of the Rose*" he writes it "*Gylofre*":

"There was eke wexyng many a spice,  
As Clowe Gylofre and liquorice."

Turner writes it "*Gelower*" and "*Gelyfloure*." The proper name therefore is "*Gilliflower*," and not "*July flower*," as if it had any reference to the month of July.

It is well figured by Ronalds, Pl. xix., fig. 4.

*Description*.—Fruit: large, ovate and angular on the sides and ribbed round the eye, somewhat like a *Quoining*. Skin: dull green on the shaded side, and brownish red streaked with brighter red on the side next the sun; some parts of the surface marked with thin russet. Eye: large and closed, set in a narrow and angular basin. Stalk: three-quarters of an inch long, inserted in a rather shallow cavity. Flesh: yellowish, firm, rich and aromatic.

This is one of the best dessert apples, remarkable for its rich and aromatic flavour. "The best apple that is known," says Lindley, "if high flavour combined with rich, subacid, saccharine juice, be the qualities we most desire in fruit."

The tree is hardy and a free grower. Its shoots are apt to be slender and irregular, and its leaves are remarkably long and narrow. It is in season from December to May. It bears shyly and produces its fruit chiefly at the extremities of the last year's wood. Care must therefore be taken in pruning to preserve the bearing shoots. It is better grown as a standard, though on the paradise stock it succeeds as an espalier or dwarf standard. As a standard it often forms a very beautiful weeping head, resembling sometimes a weeping willow in growth, rather than an apple tree.

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1. Comte de Flandre



2 Bishop s Thumb.



3. Doyenné Boussoch.

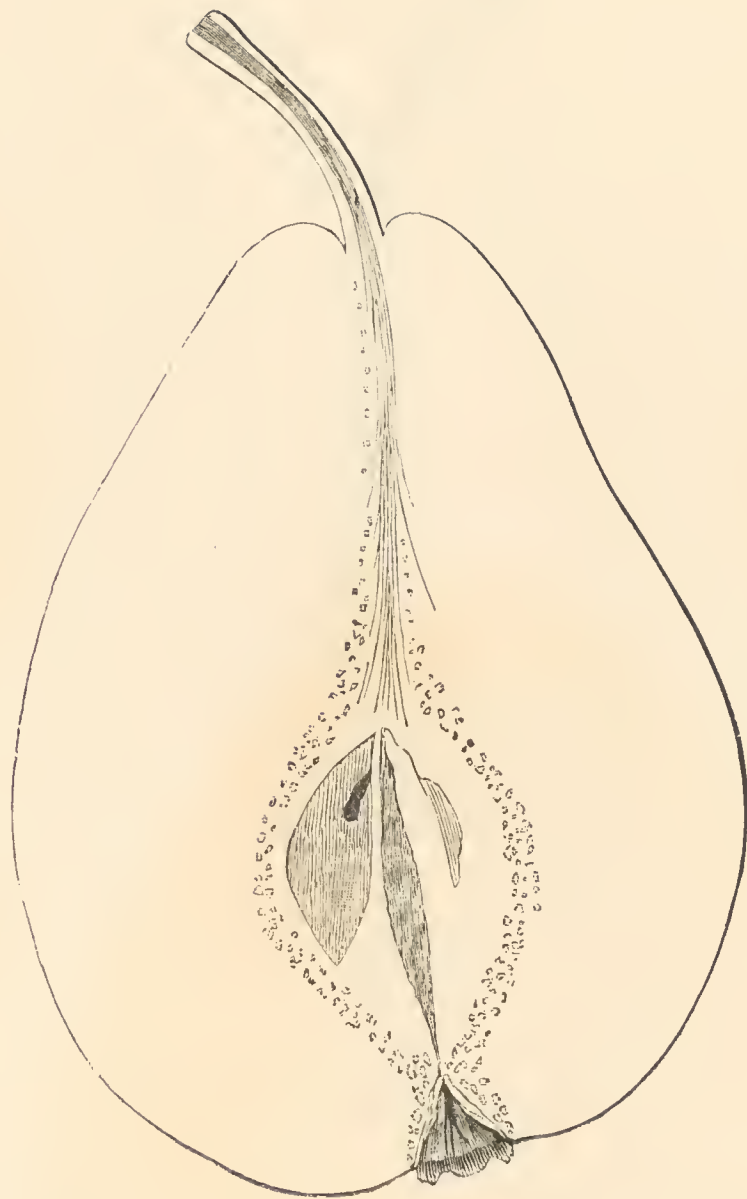


4 Figue d'Alençon.



5. Maréchal de Cour.





I. COMTE DE FLANDRE.

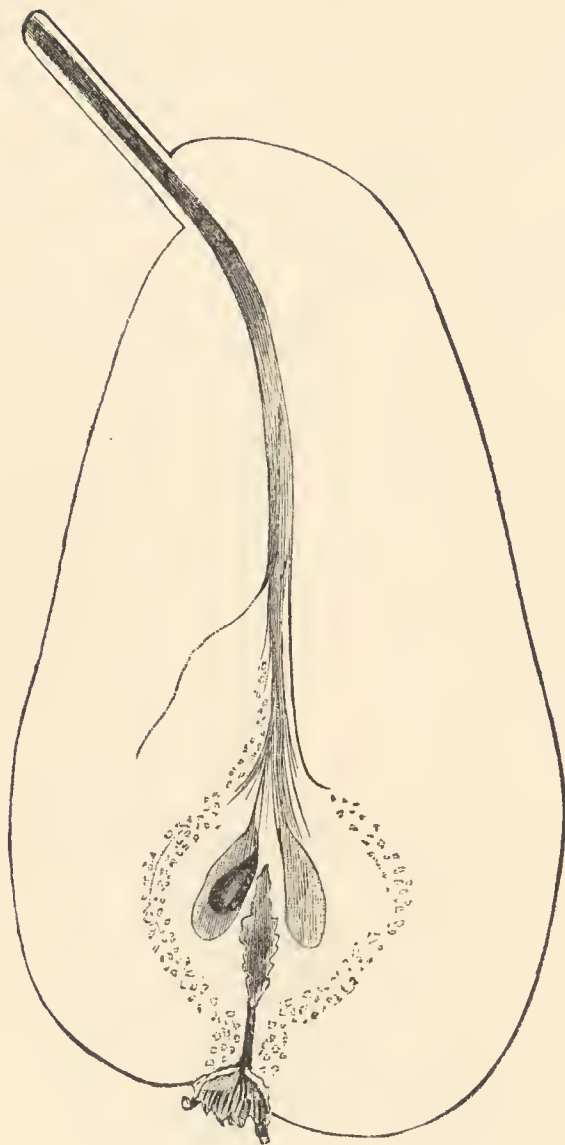
[SYN: *St. Jean Baptiste.*]

A seedling of Van Mons, which first fruited at Louvain in 1843.

*Description.*—Fruit: very large, pyriform. Skin: almost entirely covered with large freckles of cinnamon-coloured russet. Eye: open, and rather large, with very short, deciduous segments. Core: usually without seeds, as M. Decaisne observed. Stalk: three-quarters of an inch long, slender. Flesh: yellowish, melting, juicy and sugary, with a rich and agreeably perfumed juice.

An excellent Pear of the highest merit; in season in November and December.

The tree is hardy, and makes a fine pyramid either on the pear or quince stock. It bears well.



2. BISHOP'S THUMB.

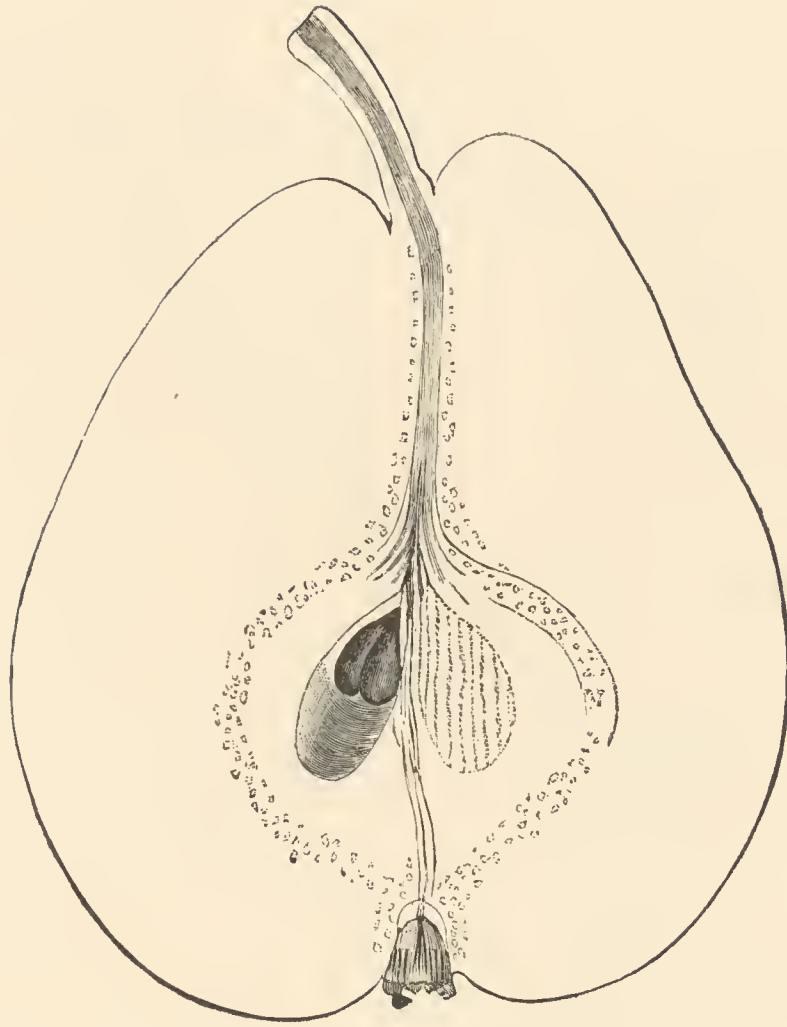
[SYN: *Bishop's Pear*; *Bishop's Thimble*.]

The origin of this favorite old Pear is not known. It is thought to be of Dutch origin, and on the continent it takes a much higher colour, than the sombre tints it presents in England, as is shown in the excellent representation of it in "*Le Jardin Fruitier de Muséum*." It is well figured in Brookshaw's "*Pomona Britannica*," Pl. lxxix.

*Description*.—Fruit: above middle size and oblong. Skin: yellowish green, covered with numerous large russety dots, and with a russety red colour on one side. Eye: small and open, with long reflexed segments. Stalk: one inch long, fleshy at the base and obliquely inserted; the flesh of the pear often runs up one side of the stalk from a quarter to half an inch high. Flesh: greenish yellow, melting and juicy; with a rich, sugary, and vinous flavour.

An old fashioned dessert pear, in season in October and November, but it is often bought in the Bath Market as late as February. It is very much cultivated near London, and is a favourite pear in Somersetshire and the West of England.

Tree very hardy, and bears abundantly as an ordinary standard; or as a pyramid on the Quince.



## 3. DOYENNÉ BOUSSOCH.

[*SYN*: *Nouvelle Boussoch*; *Albertine*; *Beurré de Merode*; *Beurré de Westerloo*; *Double Philippe*.]

The history of this Pear is nowhere given.

*Description*.—Fruit: very large, three and a half inches high and the same wide; roundish-ovate, or *Doyenné* shaped. Skin: lemon-coloured, covered with large, rough, russety dots, and often taking a beautiful rose colour on the sunny side. Eye: open, placed in a shallow basin. Stalk: stout and short, inserted in a narrow cavity. Flesh: yellowish white, tender, very melting and juicy, with a fine, brisk, vinous flavour and a delicate agreeable perfume.

This is a handsome Pear, and of good quality if eaten at the right moment, just as it ripens or rather before it is ripe; but it so quickly becomes mealy that its place in the garden is generally soon supplied by other October pears, whose virtues are not quite so evanescent.

The tree is hardy, bears well, and makes a good pyramid.



4. FIGUE D'ALENÇON.

[*SYN* : *Figue* (of *Decaisne*); *Figue d'Hiver*; *Gros Figue*; *Bonissime*; *Bonissime de la Sarthe*.]

The origin of this Pear is not given in any of the leading pomological works.

*Description*.—Fruit : large, four inches to four and a quarter long, and two inches and a half wide ; long pyriform or pyramidal, terminating in a knob, or fleshy folds which envelope the stalk, uneven in its outline and twisted in its axis. Skin : like that of a *Marie Louise*, of an uniform yellow ground colour, and speckled with patches of cinnamon russet, particularly round the eye, where it is entirely covered with it. Eye : open, with erect, narrow stout segments, set in a shallow undulating basin. Stalk : an inch long, fleshy throughout nearly the whole of its length, and united to the other fruit with fleshy folds. Flesh : close-grained, tender and melting, very juicy, sweet, richly flavoured and with a fine aroma.

A Pear of variable merit in England, where it only ripens well in an orchard house, or on a warm wall in favourable seasons. In cold seasons it is hard and worthless.

The tree grows freely, but should only be grown on a south wall in a warm soil and situation.



## 5. MARÉCHAL DE COUR.

[SYN: *Bô de la Cour*; *Beau de la Cour*; *Conseilleur de la Cour*; *Maréchal Décours*; *Duc d'Orléans*; *Grosse Marie*.]

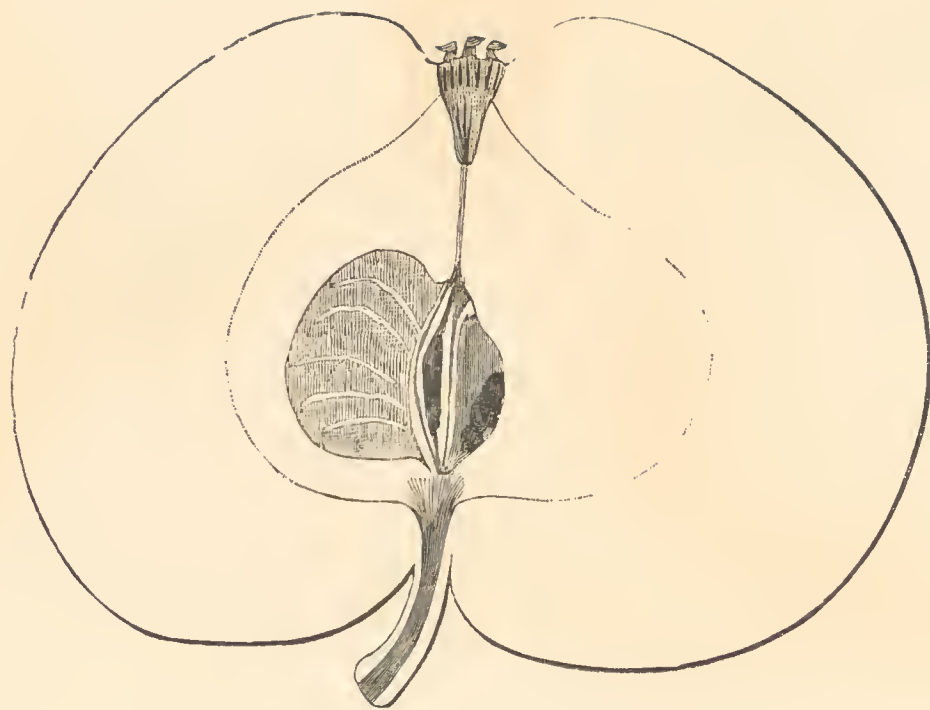
A seedling of Dr. Van Mons, who sent grafts from it to M. Bivort in April, 1842, with the name "*Maréchal de Cour*, gain de 1841, la meilleure existante." Notwithstanding this M. Bivort distributed it under the name *Conseiller de la Cour*, and in 1847 it was sent to Dr. Hogg by M. Papeleu under the same name. Dr. Hogg restored its original name.

*Description*.—Fruit: large, sometimes very large, nearly four inches and a half long, and three inches and three-quarters wide; oblong, pyriform but slightly undulating, pretty even in its outline. Skin: thickly covered with cinnamon-coloured russet, so much so as to be encrusted with it, and permitting only very little of the pale yellow ground to show through it. Eye: large and open, with long, stout and somewhat woody segments set in a moderate depression. Stalk: from an inch to an inch and a quarter long, inserted on the wide, blunt apex of the fruit without depression. Flesh: yellowish, very tender, melting and buttery, with an abundant richly flavoured juice, which is sweet, sprightly, and with a fine perfume.

One of the finest Pears in cultivation, in season about the end of October and beginning of November.

The tree is remarkably robust and not inclined to canker. It forms fine pyramids or standards, and bears abundantly. Some think the flavour of its fruit improved when grown on the quince stock.





1. HOARY MORNING.

[SYN : *Dainty Apple* ; *Downy* ; *Sam Rawlings* ; *New Margil*.]

This handsome Apple is supposed to have had its origin in Somersetshire, though its actual history is lost. It was first communicated to the London Horticultural Society by Charles Worthington, Esq., and has since this time been generally cultivated in England.

Ronalds gives a good figure of it, Pl. xxvii., fig. 1.

*Description*.—Fruit : large, three inches and a half wide, and two inches and three-quarters high ; roundish, somewhat flattened and angular. Skin : yellowish, marked with broad pale red stripes on the shaded side, and broad broken stripes of bright crimson on the side next the sun ; the whole surface entirely covered with a thick bloom, like thin hoar frost. Eye : very small, set in a shallow and plaited basin. Stalk : short, inserted in a wide and round cavity. Flesh : yellowish white, tinged with red at the surface under the skin, brisk, juicy, rich and slightly acid.

A large and handsome culinary apple, but not of first quality. It is in season from October to December.

The tree has a low spreading growth, and bears abundantly.

1. Hoary Morning.



2. Gooseberry apple



3. Lemon Pippin.



4. Winter Coleman.

5. Green Woodcock.



6. Striped Monstrous Reinette.



7. Northern Greening.



8. Yorkshire Greening





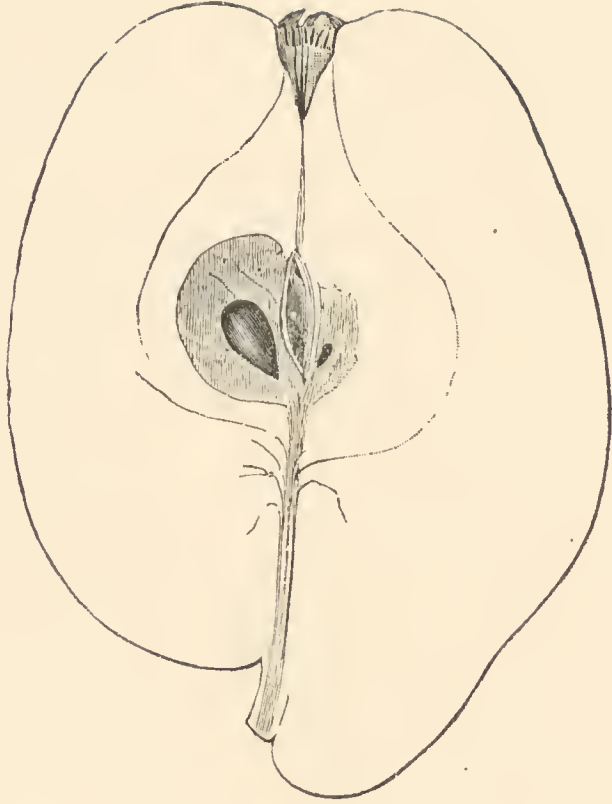
2. GOOSEBERRY APPLE.

The origin of this Apple is not given in any of the leading pomological works. It is not the *Gooseberry Apple* of Ronalds, which is a small dessert apple.

*Description.*—Fruit : above medium size, sometimes large, three and a half inches wide, and two inches and three-quarters high ; roundish, sometimes quite flattened, with obtuse ribs on the sides which extend to the crown, where they form flat ridges. Skin : deep, lively green, with a tinge of brownish red next the sun, and strewed with large grey dots. Eye : half open, not deeply sunk. Stalk : short, sometimes a mere knob. Flesh : greenish white, very tender, juicy and with a fine agreeable and subdued acidity.

A very valuable late keeping culinary apple, which comes into use in November, and continues with common care “till apples come again.”

The tree is hardy and prolific. It is a very valuable apple for the Orchardist on account of its long keeping property. It is extensively cultivated in Kent and Sussex, and especially about Faversham and Sittingbourne, for the supply of the London market.



3. LEMON PIPPIN.

[SYN : *Kirke's Lemon Pippin* ; *Quince* ; *Englischer Winterquittmapfel*.]

It is uncertain at what period this Apple was first brought into notice. Rogers calls it the *Quince Apple*, and if it is what has always been known under this name, it must be of considerable antiquity, since Rea, Worlidge, Ray, and almost all the early writers mention it; but the first instance wherein it is called *Lemon Pippin* is in Ellis' "*Modern Husbandman*," 1744. He says, "It is esteemed so good an apple for all uses, that many plant this tree preferable to all others." It is supposed to have been introduced into England from the continent. It was grown very much in Normandy at the end of last century, and still maintains its place there.

Its characteristic figure is well given by Lindley, Pl. 37; and by Ronalds, Pl. x., fig. 4.

*Description*.—Fruit: medium sized; oval, with a large fleshy elongation covering the stalk, which gives it the form of a lemon. Skin: pale yellow tinged with green, changing to a lemon yellow as it attains maturity, strewed with russet freckles and patches of thin delicate russet. Eye: small and partially open, with short segments, and set in an irregular basin, which is frequently higher on one side than the other. Stalk: short, entirely covered with the fleshy elongation of the fruit. Flesh: firm, crisp, and briskly flavoured.

A very good Apple for culinary or dessert use, and Forsyth says, "It is excellent for drying." It is in season from October to April. It is perhaps the most characteristic apple we have, being so much like a lemon at first sight as to be taken for that fruit.

The tree does not attain a large size, but it is healthy, hardy, and a good bearer.



4. WINTER COLMAN.

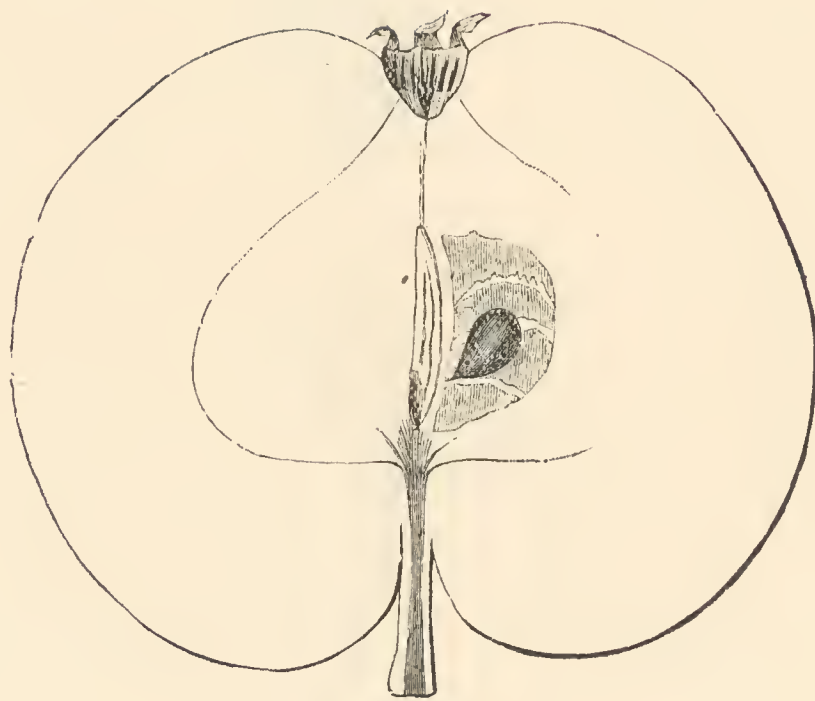
[SYN : *Norfolk Colman* ; *Norfolk Bearer* ; *Norfolk Storing*.]

There is no history given of the origin of this Apple.

*Description*.—Fruit : above medium sized, roundish and flattened. Skin ; pale yellow, mottled with red on the shaded side, but deep red on the side next the sun. Eye : open, set in a rather shallow and plaited basin. Stalk : short, thick, and deeply inserted. Flesh : firm, crisp and briskly acid.

A culinary apple of first-rate quality, in season from September to February.

The tree is a strong and vigorous grower, so much so that when young it is a long time coming into bearing. When grafted on the paradise stock it grows less freely and produces abundantly.



5. GREEN WOODCOCK.

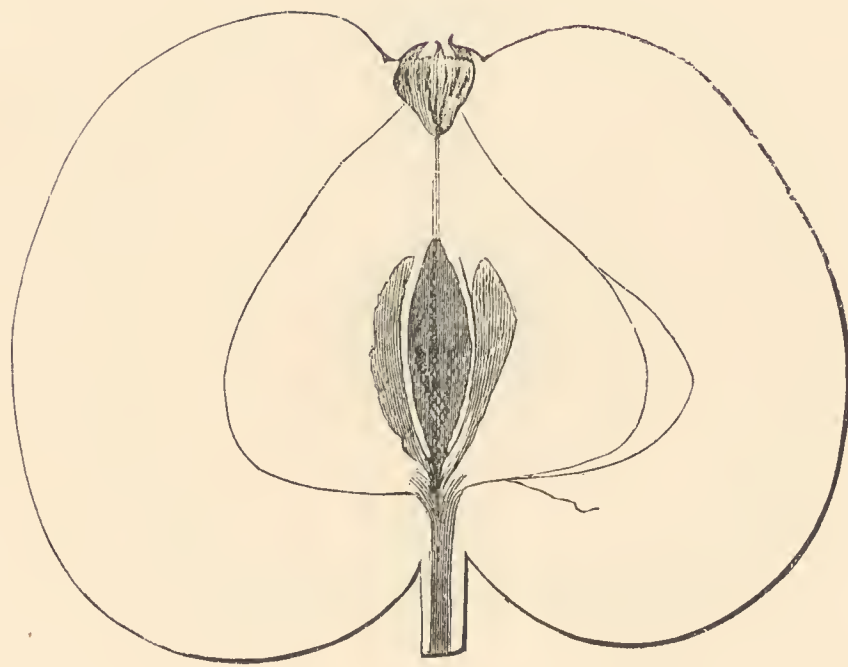
[SYN : *Woodcock.*]

Its origin is nowhere given.

*Description.*—Fruit : medium sized, round and somewhat flattened. Skin : green changing to yellow, with a blush of red, which is striped with broad broken streaks of dark red on the side next the sun. Eye : open with long pointed segments, deeply set in an angular basin. Stalk : short, inserted in a shallow cavity, lined with rough russet, which extends over the base. Flesh : white tinged with green, tender, juicy and briskly flavoured.

A good culinary apple, in season from October till Christmas.

The tree is hardy and bears well. It is much grown about Heathfield and Hailsham, in Sussex.



6. STRIPED MONSTROUS REINETTE.

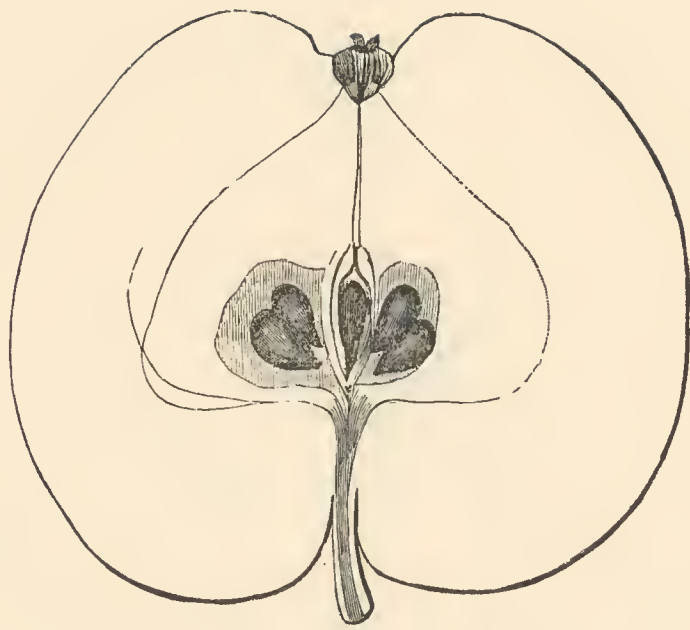
The origin of this Apple is not given. It is figured by Ronalds, Pl. xxxvi., fig. 1.

*Description.*—Fruit : large, three inches and a half broad, and three inches high ; roundish and a little flattened, irregular in its outline, having prominent angles on the sides, which extend from the base to the apex. Skin : smooth, of a deep yellow ground colour, which is almost entirely covered with pale red, and streaked with broad stripes of dark crimson. Eye : closed, with long acuminate segments, set in a narrow angular basin. Stalk : an inch long, slender, deeply inserted in a round and russety cavity. Flesh : white, tender, juicy, and pleasantly flavoured.

A large handsome Apple, but its culinary properties are only second rate. It is in season during November and December.

The tree is large, grows freely, and bears well.





7. NORTHERN GREENING.

[SYN: *Walmer Court*; *John Apple*.]

The origin of this valuable Apple is not given by any of the leading pomologists.

*Description*.—Fruit: medium sized, two inches and three-quarters broad, and about three inches high; roundish, inclining to ovate, being narrowed towards the eye. Skin: smooth and tender, of a beautiful grassy green in the shade, and dullish brown red, marked with a few broken stripes of a darker colour, on the side exposed to the sun. Eye: small and closed, with long segments, set in a narrow, round, deep, and even basin. Stalk: three-quarters of an inch long, inserted in a narrow and deep cavity. Flesh: greenish white, tender, crisp and very juicy, with a brisk and somewhat vinous flavour.

An excellent culinary Apple of first quality, in season from November to April, “keeping well until the rhubarb comes into season.”

The tree is very strong and vigorous. It attains a large size and bears abundantly.



8. YORKSHIRE GREENING.

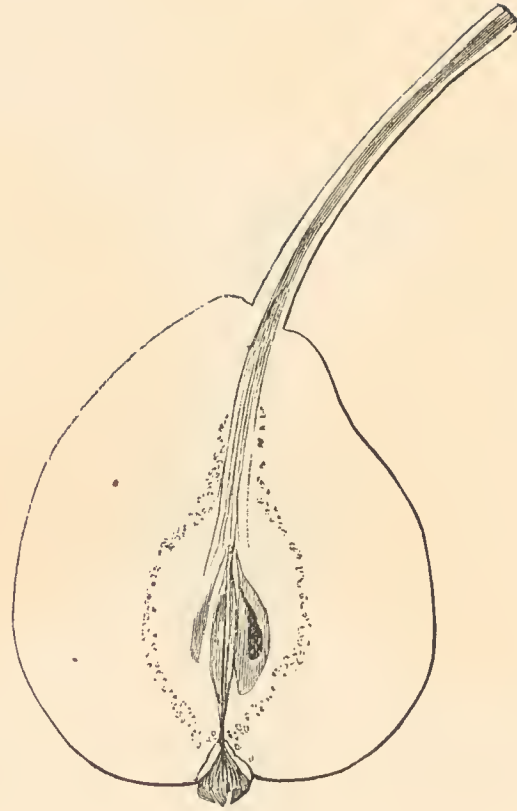
[SYN : *Yorkshire Goose Sauce* ; *Coates's.*]

The name of this Apple gives the only clue to be gained of its origin. It is well figured by Ronalds, Pl. xi., fig. 2.

*Description.*—Fruit : large, three and a half inches wide and two and a half inches high ; oblate and slightly angular at the sides. Skin : very dark green, but where exposed to the sun, tinged with dull red, which is striped with broken stripes of deeper red, very much speckled all over with rather bold, grey, russet specks, and over the base with traces of greyish brown russet. Eye : closed, set in a shallow, irregular and plaited basin. Stalk : short, stout and fleshy, covered with grey down, inserted in a wide and rather shallow cavity. Flesh : greenish white, firm, crisp and very juicy, with a brisk but very pleasant acidity.

A culinary Apple of excellent quality, in season from October to January.

The tree is hardy, vigorous, and a good bearer.



1. CITRON DES CARMES.

[SYN : *Madéleine* ; *Gros St. Jean* ; *Early Rose Angle*.]

This Pear takes its name "*Citron des Carmes*" from its being first seen in the garden of the Carmelites at Paris ; and it has received its name "*Madéleine*" from the fact of its ripening about St. Magdelene's day, July 22nd.

*Description.*—Fruit : below medium size, obovate. Skin : smooth and thin, at first bright green but changing to yellowish green, and with a faint tinge of brownish red next the sun, strewed with grey dots. Eye : small and closed, set in a shallow depression. Stalk : an inch and a half to two inches long, inserted without depression by the side of a fleshy prominence. Flesh : pale yellowish white, delicate, very juicy and melting, with a sweet, pleasant, refreshing flavour.

An excellent early Pear ; ripe in July and August. It should be gathered before it is ripe, as it then keeps better. On the tree it soon becomes mealy.

The tree is very hardy and bears abundantly ; but its fruit is liable to crack on the surface. It succeeds well as a standard on the pear stock, for the orchard ; but for the garden, it should be grown on the quince stock.



1 Citron des Carmes.

2 Beurré Capiaumont



3 Colmar d'Été

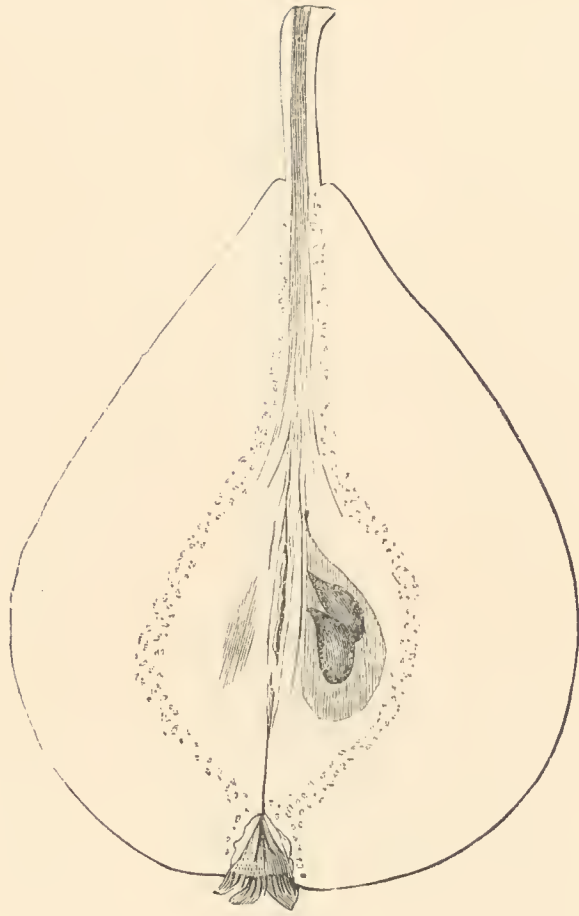


4 Fondante de Cuerne



5 Beurré de l'Assomption





## 2. BEURRÉ CAPIAUMONT.

[SYN: *De Capiaumont*; *Aurore*; *Beurré Aurore*; *Caiebasse Vasse*.]

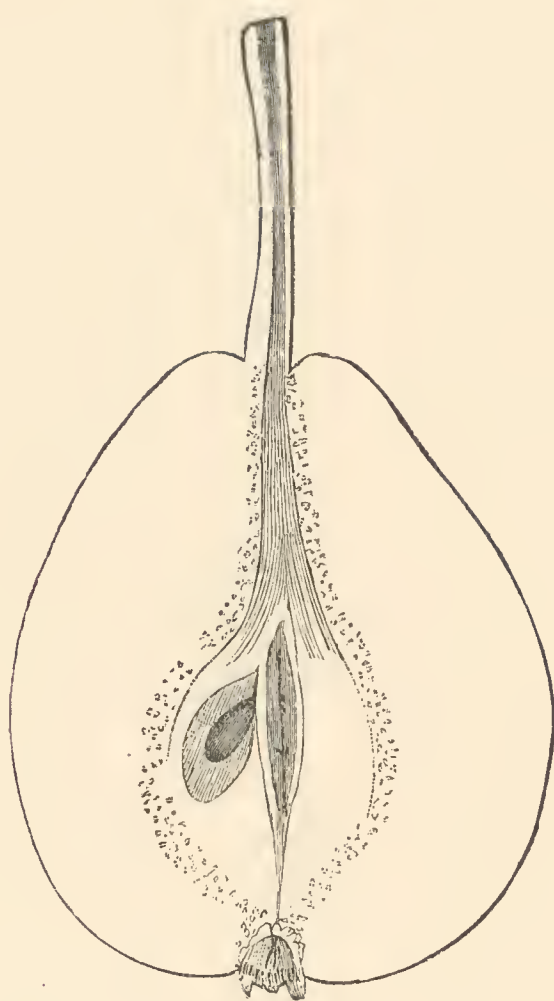
The variety was raised from seed by M. Capiaumont, a druggist of Mons, in 1747, and it appears as No. 315 in Van Mon's Catalogue, "Capiaumont: par son patron." It was first sent to the London Horticultural Society in 1820 by M. Parmentier, of Enghein, and M. Dumortier-Rutteau, of Tournay; and since that time has been much cultivated as an orchard tree in England.

It is well figured by Lindley, Pl. 59.

*Description*.—Fruit: medium sized, obtuse pyriform. Skin: pale yellow in the shade, almost entirely covered with fine cinnamon coloured russet, strewed with numerous grey specks and with reddish orange shining out through the russet on the side next the sun. Eye: large and open, with short, erect stiff segments, set almost even with the surface. Stalk: an inch long, fleshy at the base, and inserted at the extremity without depression. Flesh: pure white, delicate, fine, buttery, and melting, with a rich vinous and sugary flavour.

A dessert Pear of good quality; in season during October and November.

The tree is hardy, vigorous, and an abundant bearer. It succeeds well as an orchard tree, or as a dwarf standard on the quince, for gardens. It is an excellent and profitable market variety.



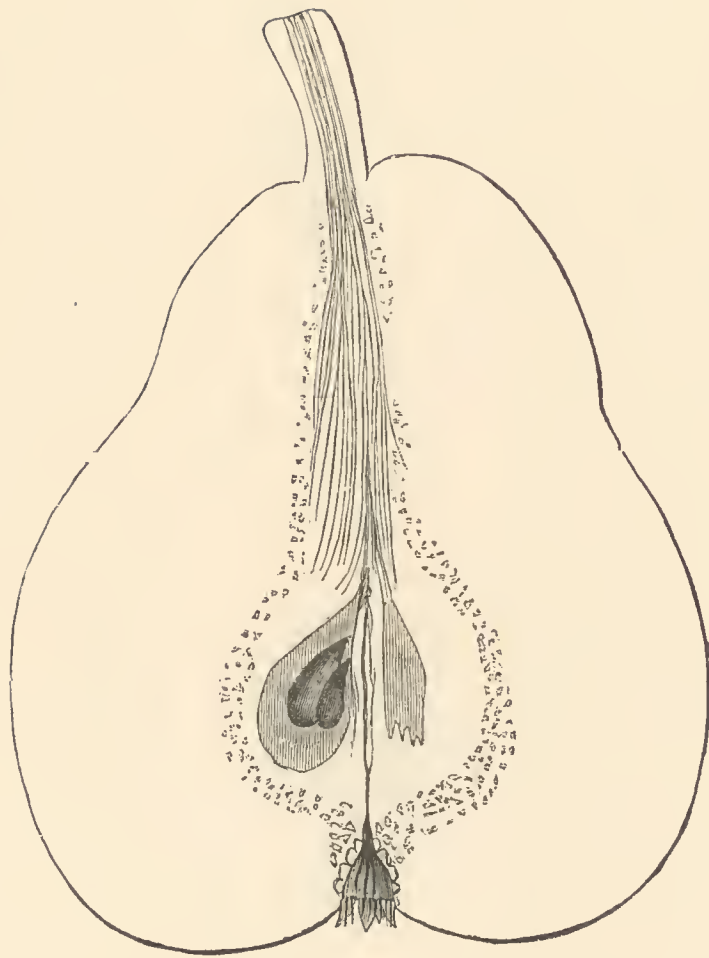
3. COLMAR D'ÉTÉ.

This Pear is a seedling of *Van Mons*, and was raised in 1820.

*Description.*—Fruit : medium sized, roundish-obovate, two inches and three-quarters long and two and a quarter wide. Skin : smooth and rather shining of a pale greenish yellow colour, becoming yellow when quite ripe ; on the side next the sun it is mottled with dull freckles over the whole exposed side, covered with russet dots. Eye : rather large and open, with short erect segments, and nearly level with the surface. Stalk : upwards of an inch long, rather woody, of a hazel brown colour, thick and rather fleshy at its insertion, which is placed in a narrow, even and round cavity. Flesh : yellowish, half melting, and in warm seasons quite melting ; with a juice of honey-like sweetness and a rich flavour, with a noyveau aroma.

A remarkably fine Pear, ripe the beginning of September. It should be eaten before it becomes yellow, or it loses flavour.

The tree is very vigorous and hardy, and bears well. It may be grown either on the pear, or the quince, as it may be wanted for the orchard or garden. It forms a handsome pyramid.



## 4. BEURRÉ DE L'ASSOMPTION.

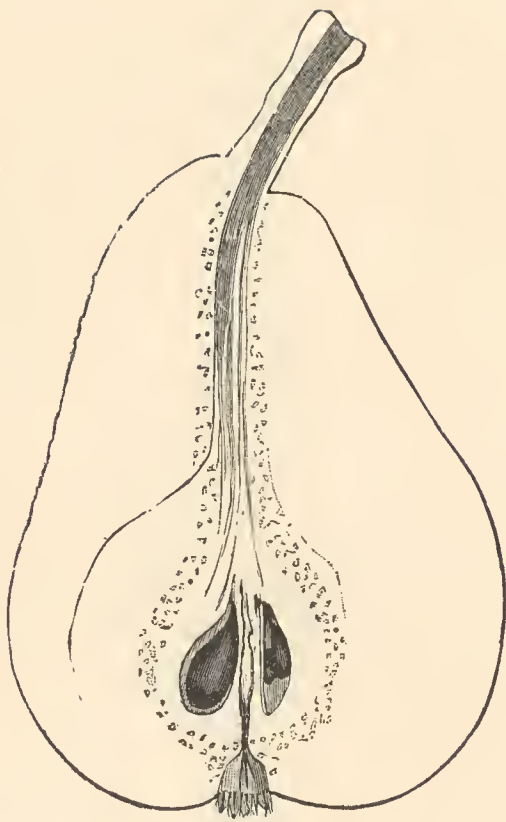
This variety was raised by M. Rouille de Beauchamp, of Goupillère, near Nantes, and it first fruited in 1863. It was introduced to the public by M. Michelin, who sent it to Dr. Hogg in 1864.

*Description.*—Fruit : very large, four inches long, and three and a quarter wide, pyramidal, undulating and bossed on its surface. Skin : lemon yellow, covered with patches and mottles of fawn-coloured russet, interspersed with numerous dots of the same. Eye : large, open, and set almost even with the surface. Stalk : short and stout, obliquely inserted in a round cavity. Flesh : white, buttery, tender and melting, juicy, rich, vinous and perfumed.

An early Pear of the greatest excellence. It ripens in the second or third week of August. It is earlier than Williams' *Bon Chrétien*, and much larger.

The tree grows freely and bears abundantly. It grows well on the pear stock, and forms a handsome pyramid on the quince.





5. FONDANTE DE CUERNE.

The history of this variety is not given in the ordinary pomological works.

*Description.*—Fruit: medium sized, obovate. Skin: pale yellowish green, having the appearance of being blanched like the *White Doyenné*; it is smooth and strewn with very minute brown dots, so small as to be hardly visible, and sometimes with a patch of cinnamon-coloured russet on the surface. Eye: small and open, slightly depressed. Stalk: about three-quarters of an inch long, very stout and fleshy, and inserted in a shallow depression. Flesh: perfectly white, half melting, juicy and sweet, with a pleasant flavour and aroma.

One of the best early Pears, superior in flavour and size to *Beurré Giffard*. It ripens at the same time, about the third week in August, but it should be gathered before it is ripe, or it quickly becomes mealy on the tree.

The tree is hardy, grows well on the quince stock, and bears well.





1. Joeby Grab



2. Cummy



3. Kingston Black.



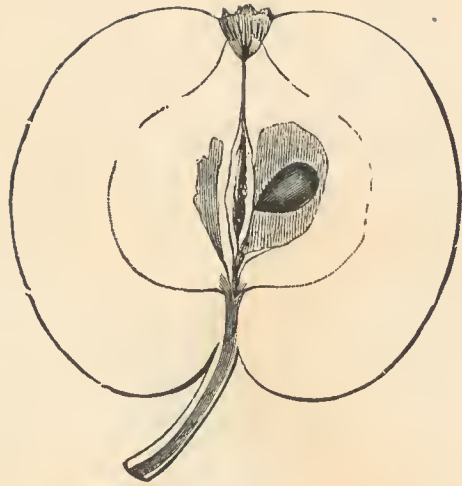
4. Royal Wilding.



5. Wilding Bittersweet



6. Green Wilding.



1. JOEBY CRAB.

[SYN: *Joby Crab.*]

A very old variety in Herefordshire, but without any known history. Its name is supposed to be a corruption of "jovial," a tribute to the strength of the cider made from it. When a labourer becomes merry from too much cider, it is a rural pleasantry to say to him, "Ah! you've been in the sun, you be soon got joby."

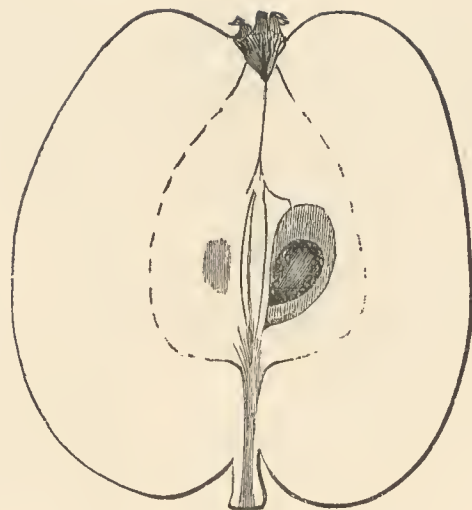
*Description.*—Fruit: small and round, evenly shaped. Skin: almost entirely covered with deep bright crimson except where shaded, and then it is deep greenish yellow with a few stains of pale crimson and broken streaks of the same colour towards the exposed side. Eye: very small and closed, set in a shallow plaited basin. Stalk: sometimes a mere knob and sometimes slender, a quarter of an inch long, and rather deeply inserted. Flesh: white and firm. Juice: plentiful and thin, of a pale pink colour, with a very acid and astringent taste.

The chemical analysis of the *Joeby Crab* (season 1881) by Mr. G. H. With, F.R.A.S., F.C.S., gave the following results:—

Density of fresh juice	...	...	...	...	1'050
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1'055
And one hundred parts of the juice by weight afforded of—					
Sugar	...	...	...	...	10'300
Tannin, Mucilage, Salts, &c.	...	...	...	...	4'411
Water	...	...	...	...	85'289

The *Joeby Crab* is very highly esteemed in many orchards in Herefordshire, and this analysis proves its value, by showing the very large proportion of Tannin, Mucilage, and Salts which it contains. It is a very late fruit, and is scarcely fit for use before Candlemas. It makes a very strong cider, which it is often difficult to get bright. Being so late it is frequently made alone for home use on the farm. It is used however more frequently to mix with other late apples to give the cider better keeping qualities; and it is added to late pears to give flavour and strength to the perry.

The *Joeby Crab* is to be found in most large orchards in Herefordshire, but the trees are usually old and cankered. Of late years it has not been much cultivated, though some of its admirers continue to propagate it.



2. CUMMY.

[SYN : *Cummy Norman.*]

This variety has no published history. It is believed by some growers to have been raised at Cummy, in Radnorshire. This may very possibly have been the case, for the addition "Norman," so commonly given to it, by no means proves it to have been introduced from Normandy; and it is not represented in the coloured plates of the Norman cider apples published by the French Commission.

*Description.*—Fruit : conical, even and regular, except when it has occasionally one or two rather prominent angles on the sides; wide at the base and very narrow at the apex. Skin : greenish yellow on the shaded side, and with a thin red cheek, which is speckled with deep crimson on the side next the sun, sprinkled over the surface with minute russet dots. Eye : prominent, closed, and set in a narrow plaited basin; segments broad and leaf-like. Stalk : a quarter to an inch long, slender, inserted in a close, deep, irregular cavity, which is lined with russet. Flesh : very tender, juicy, and with a slight aromatic, bitter-sweet flavour, without astringency. The juice is of a deep amber colour.

The analysis of the *Cummy* Apple (season 1881) Mr. With found to give the following results :—

Density of fresh juice	..	...	...	...	1'033
Ditto ditto after 24 hours' exposure to air		...	...	...	1'040
And one hundred parts by weight of the juice yielded of—					
Sugar	...	...	...	...	14'000
Tannin, Mucilage, Salts, &c.		...	...	...	'060
Water	...	...	...	...	85'940

The abundance of saccharine matter contained in this fruit justifies the general esteem in which it is held. It does not make cider of the first quality when used alone, but it gives body and strength to other varieties, and they must supply flavour, and good keeping properties.

The tree grows freely, is very hardy, and bears profusely, year after year, in almost all situations.



3. KINGSTON BLACK.

[SYN : *Black Kingston* ; *Taynton Black* ; *Taunton Black*.]

This valuable variety is believed to be a Somersetshire Apple, and is said by tradition to have been raised at Kingston, near Taunton. There is, however, no authentic record of its origin.

*Description*.—Fruit : of medium size, somewhat irregular in shape, two and a quarter inches broad, by two inches high, forming a short cone, broad and flat at the base ; obscurely angular, and generally higher on one side of the apex than the other. Skin : of a dark mahogany or deep crimson colour, which extends over nearly the whole surface ; where the colour is paler it is splashed with broken streaks of dark crimson, and where shaded from the sun, the ground colour is deep yellow approaching orange, and this is also marked with crimson streaks ; the whole surface is strewn with fine cinnamon russet dots and the base is generally covered with ashy grey russet, which often runs in streaks up the sides of the fruit. Eye : rather small with erect segments, which are reflexed at the tips ; stamens median ; tube funnel-shaped. Stalk : about a quarter of an inch long, inserted in a deep russet cavity. Flesh : yellowish with a pink tint near the skin, and fine-grained. Juice : plentiful, of a rich tawny red colour, agreeable in flavour, moderately sweet, and pleasantly acid, with an astringent after-taste.

Mr. With's analysis of the *Kingston Black* Apple (season 1881) gives the following results :—

Density of fresh juice	...	...	...	...	1'052
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1'055
And one hundred parts of juice by weight yielded of—					
Sugar	...	...	...	...	10'028
Tannin, Mucilage, Salts, &c.	...	...	...	...	6'792
Water	...	...	...	...	83'180



4. ROYAL WILDING.

[SYN : *The Cadbury.*]

There is no published account of the origin of this variety. It is not mentioned by any of the cider authorities of the last century, and nothing is known of its history. There are, however, many large and old trees scattered through the county, which prove that it must have been in existence earlier than the present century—though not mentioned in any of the authorities on cider fruits—(1750 or 1780). In Somersetshire this Apple is called "*The Cadbury.*"

*Description.*—Fruit : of medium size, conical, contracted around the upper third with obtuse ribs on the sides which extend to the crown and form ridges round the eye. Skin : greenish yellow on the shaded side and brownish red on the side next the sun ; sometimes the skin is entirely greenish yellow with an orange tinge next the sun. The whole surface is often covered with very small specks of a green tint on the shaded side, and red where coloured. Eye : small, set in a narrow and puckered basin, and with convergent segments. Stalk : short, or a mere knob deeply inserted in a shallow cavity, often lined with thin pale russet. Flesh : woolly and tough, not very

juicy. The juice has a vapid bitter-sweet flavour with but little acidity, and is remarkably dark in colour.

The chemical analysis of the juice of the *Royal Wilding* (season 1880) by Mr. G. H. With, F.R.A.S., F.C.S., gave the following results :—

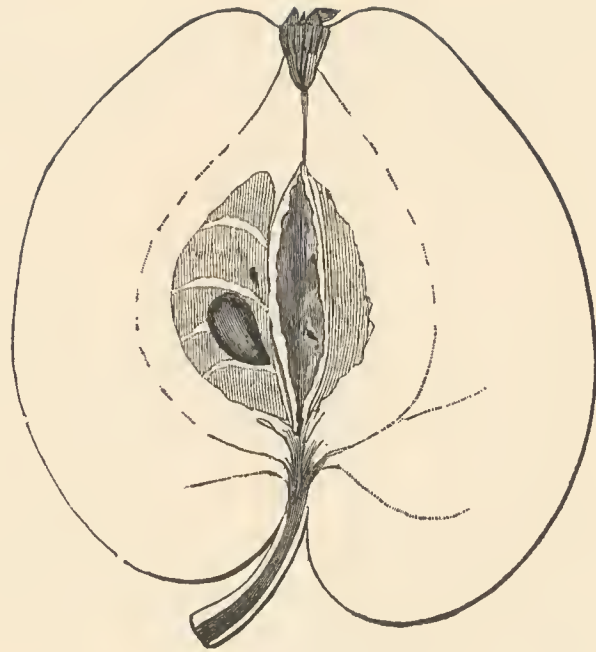
Density of fresh juice	...	...	...	...	1'037
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1'039
And one hundred parts of the juice by weight yielded of—					
Sugar	..	...	...	...	10'712
Tannin, Mucilage, Salts, &c.	...	...	...	..	4'688
Water	...	...	...	...	84'600

The specific gravity of the fresh juice of this variety from fruit grown in 1876 was 1'066 ; in 1878, 1'056 ; and 1881, was 1'047—49 ; all very considerably higher than that for the year 1880 : a fact which shows the great influence of sunshine in the production of sugar.

The *Royal Wilding* is a late fruit, and holds a high place in general esteem, as one of the most useful varieties. It is deficient in flavour by itself, and is therefore seldom used alone ; but its value is derived from the body and strength it gives to the cider when mixed with other varieties, whose juices supply a higher flavour.

The tree is hardy, very full of leaves, and forms a widespreading handsome head, but is generally thought to be a shy bearer. "When the *Royal Wilding* bears well, it is always a good cider year," is a proverb, in the Herefordshire orchards, meant not so much in compliment to the fruit itself, as to show that the variety requires a favourable season to bear well.





5. WILDING BITTER-SWEET.

A Wilding that has made its way by its own merit ; a variety without any definite history.

*Description.*—Fruit : roundish ovate, often conical and ribbed, exactly of the shape and very similar to the *Keswick Codlin*. Skin : pale yellow, tinged with green, strewed with russet dots, which have sometimes a greenish tinge surrounding them. Eye : small and closed, with converging segments and set in a narrow, ribbed basin. Stalk : short, inserted obliquely by the side of a prominent lip, in a narrow shallow cavity. Flesh : white and tender. Juice : moderate in quantity, of a deep amber colour and of a vapid bitter-sweet flavour.

The chemical analysis (season 1881) by Mr. With gave the following results :—

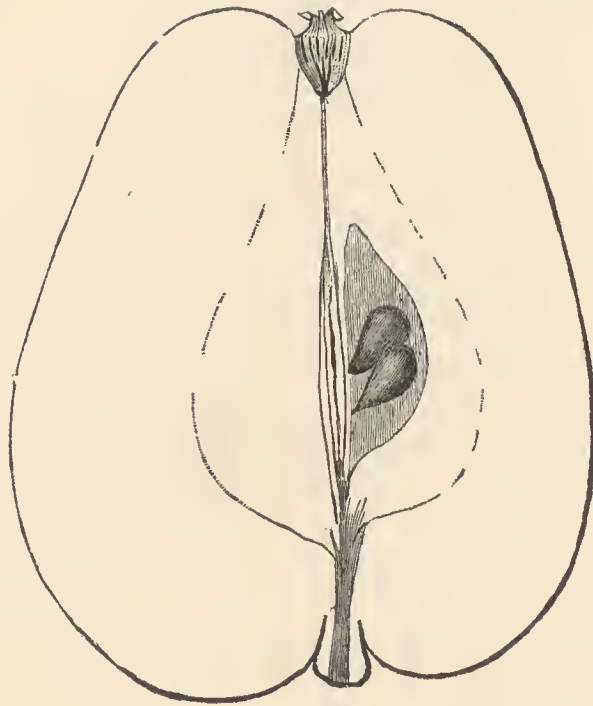
Density of fresh juice	...	...	...	...	1·038
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1·040

And one hundred parts of the juice by weight yielded of—

Sugar	...	...	...	...	10·420
Tannin, Mucilage, Salts, &c.	...	...	...	...	1·580
Water	...	...	...	...	88·000

The *Wilding Bitter-sweet* makes a high coloured sweet cider, and is now being propagated to some extent in the valley of the Frome.

The tree is hardy, grows freely, and bears well.



## 6. GREEN WILDING.

This variety is without history, and is probably a seedling from some small orchard nursery. From the age of the tree it must be as old as the century (c. 1800).

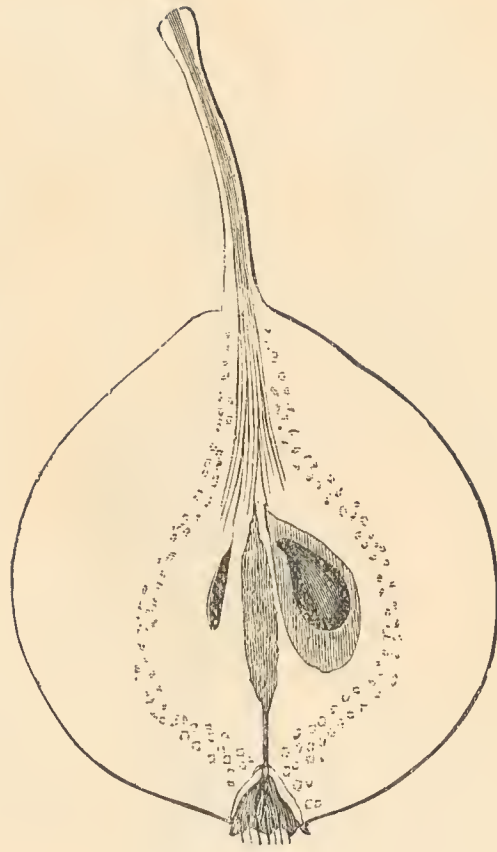
*Description.*—Fruit: medium sized, short conical, obscurely ribbed, narrowing towards the eye, where it is somewhat puckered. Skin: yellowish green, strewed with numerous large russety dots and a few lines of russet. Eye: small and closed, set in a narrow puckered basin. Stalk: very short, completely embedded in a deep cavity. Flesh: white, tender, sweet, and with a mawkish flavour, but without bitterness, marked astringency, or much acidity.

The chemical analysis (season 1881) by Mr. With gave these results:—

Density of fresh juice	...	...	...	...	1·044
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1·046
And one hundred parts of the juice by weight afforded of—					
Sugar	...	...	...	...	10·530
Tannin, Mucilage, Salts, &c.	...	...	...	...	3·170
Water	...	...	...	...	86·300

The *Green Wilding* is much esteemed in the Valley of the Frome. It makes a good, sound, deep-coloured cider, with a sweet and pleasant flavour; but it is generally mixed with other varieties. The analysis proves it to be a valuable fruit.

The tree is upright in growth, very hardy and a good bearer. It is grown chiefly about Eggleton, Homend, and in the orchards of that district, where there are many large trees to be found. It is still being propagated on that side of the county.



1. BUTT PEAR.

The origin of the Pear is nowhere given. It is very much grown in Gloucestershire on the Cheltenham side, and is spreading fast into Herefordshire and Worcestershire. Many of the trees are getting old, and the variety must therefore date from the last century, though it is not mentioned in the works of any of the orchard authorities.

*Description.*—Fruit: small and pyriform, elongated towards the stalk; skin of an uniform pale green colour. Eye: on the surface, with small erect segments without much substance. Stalk: very slender, an inch long, inserted even without depression on the narrow end of the fruit. Flesh: white and juicy. Juice: of full amber colour, not particularly sweet, and with a slight bitter taste, and so much astringency as to roughen the palate very decidedly.

The chemical analysis of the juice from the *Butt Pear* (season 1881) by Mr. G. H. With, F.R.A.S., F.C.S., gave the following results:—

Density of fresh juice	...	...	...	...	1'042
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1'044
And one hundred parts by weight of the juice yielded of—					
Sugar	...	...	...	...	10'700
Tannin, Mucilage, Salts, &c.	...	...	...	...	3'300
Water	...	...	...	...	86'000

This Pear is becoming a great favourite in the orchards. It is in season very late, and is therefore the more useful and the more easily managed. It makes a rough, strong perry, which is at the same time sweet and good. It is often used to mix with other varieties to give strength to their perry, whilst its own gains in softness.

The tree is very hardy and grows freely. It blossoms late and rarely fails to bear abundantly.



1. Butt Pear.

2. New Meadow.

3. Parsonage.

4. Aylton Red.

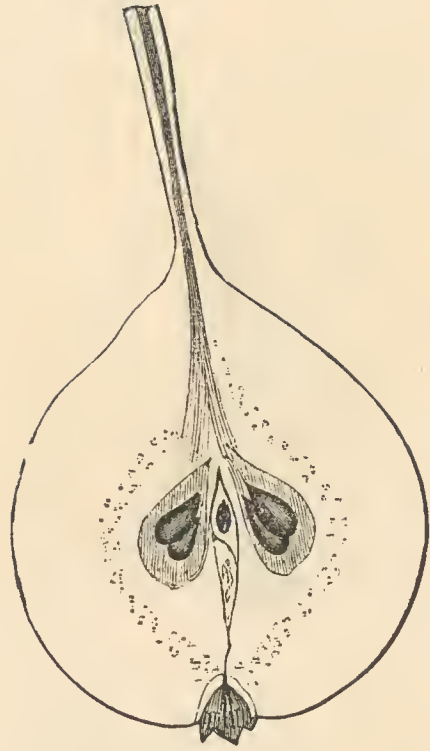
5. Pint Pear

6. Pine Pear

7. Arlingham Squash







2. NEW MEADOW

The origin of this Pear is not known, and its name gives no clue to assist in the discovery.

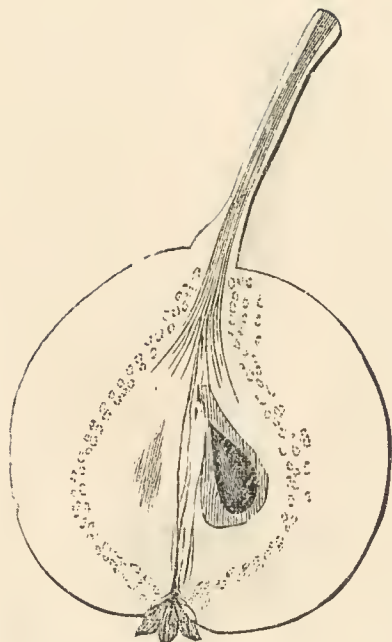
*Description.*—Fruit: small and pyriform; almost entirely covered with a very thin russet interspersed with many small white spots; this gives it a light brownish green colour, and it has a tint of reddish orange next the sun. Eye: small, with upright segments, placed in a slightly depressed and puckered cavity. Stalk: slender, an inch long, red, with white spots on it, inserted on the surface. Flesh: white. Juice: of a pale pink colour, very sweet, with a pleasant taste and an aromatic flavour recalling the dessert table, followed however by an after sensation of astringency.

The chemical analysis by Mr. With (season 1881) gave these results:—

Density of fresh juice	...	...	...	...	1'046
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1'048
And one hundred parts of the juice by weight afforded of—					
Sugar	...	...	...	...	12'000
Tannin, Mucilage, Salts, &c.	...	...	...	...	3'290
Water	...	...	...	...	84'710

The *New Meadow* Pear is late in blossom and in fruit, and therefore has the merit of being a great bearer. It is much grown around Ledbury, but is not in great favour since its juice is often troublesome to carry well through fermentation. Its perry also is very peculiar in flavour and not appreciated by everybody. It is not considered so good as that from many other varieties, but as draught perry from the cask, it is useful for home consumption.

The tree is hardy, upright and spiry in growth, and does not therefore waste much ground by its shade.



3. PARSONAGE.

The particular parsonage this Pear comes from is lost to history, and the origin of this variety unknown.

*Description.*—Fruit : small and round, slightly running up the stalk ; skin of a yellowish green colour, tinted with orange on the sunny side, and thickly strewn with very small russet dots. Eye : open, with erect segments, and placed on the surface without depression. Stalk : slender, an inch long, enlarged at both ends, and set obliquely in the fruit. Flesh : white, with a sweet astringent taste and slight *Jargonelle* flavour. Juice : plentiful, of a pale straw colour, deepening to amber after exposure to air.

The chemical analysis (season 1881) by Mr. With gave these results :—

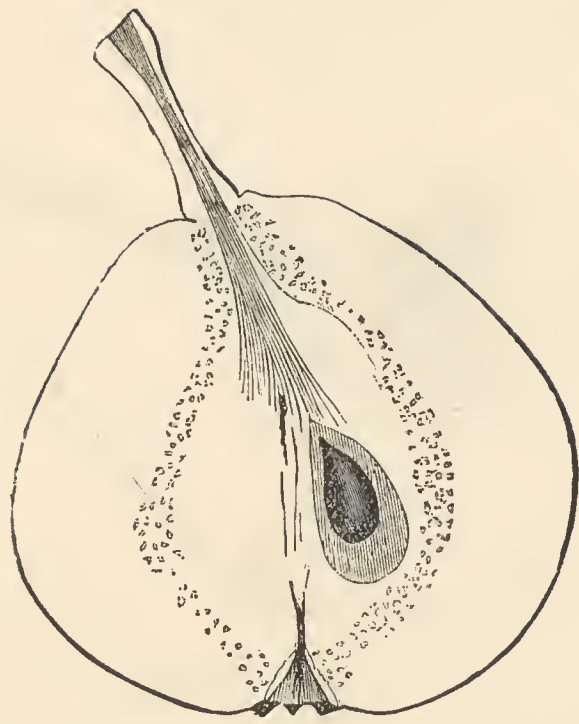
Density of fresh juice	...	...	...	...	1.046
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1.052

And one hundred parts of the juice by weight afforded of—

Sugar	...	...	...	...	9.600
Tannin, Mucilage, Salts, &c.	...	...	...	...	4.890
Water	...	...	...	...	85.510

The *Parsonage* Pear is very early, but it decays too quickly to gain much esteem. Its perry is neither strong, nor sweet, and it is apt quickly to become ropy.

The trees are exceedingly large and upright, much resembling the *Barland* in growth. They bear well. This variety has not been propagated of late years.



4. AYLTON RED.

[SYN : *Sack Pear* ; *Black Horse Pear*.]

This Pear seems to have originated at the hamlet of Aylton about three miles west of Ledbury. It dates probably at the beginning of the present century (c. 1800), as none of the trees are old.

*Description.*—Fruit : medium size, roundish turbinated, unequal in shape, being somewhat larger on one side than the other, with obtuse angles on the sides. Skin : pale green, red on the sunny side, with patches of deep crimson ; its whole surface being strewn with russet dots, and with patches of thin russet. Eye : small, with thin reflexed segments and sunk in a narrow puckered cavity. Stalk : short, half to three-quarters of an inch long, stout, enlarged at both ends, and inserted in a narrow and shallow depression. Flesh : white. Juice : very plentiful, thin, of a pale amber colour, with a sweet taste and an agreeable flavour, without much astringency.

The chemical analysis (season 1881) by Mr. With gave these results :—

Density of fresh juice	...	...	...	...	1·036
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1·039
And one hundred parts of juice by weight yielded of—					
Sugar	...	...	...	..	9·200
Tannin, Mucilage, Salts, &c.	...	...	...	...	4·000
Water	...	...	...	...	86·800

The *Aylton Red* Pear is late in season, and therefore very useful and convenient. It makes a rough strong Perry, but without sufficient delicacy or richness of flavour to give it a high character

The tree grows freely and is very hardy. Its foliage is small, and when loaded with clusters of its rosy red fruit, as is commonly the case, it makes an attractive object in the orchard.





5. PINT PEAR.

Nothing is known of the origin of this Pear. It may be inferred that its very juicy nature suggested its name. It is grown very much around Ledbury and in Worcestershire.

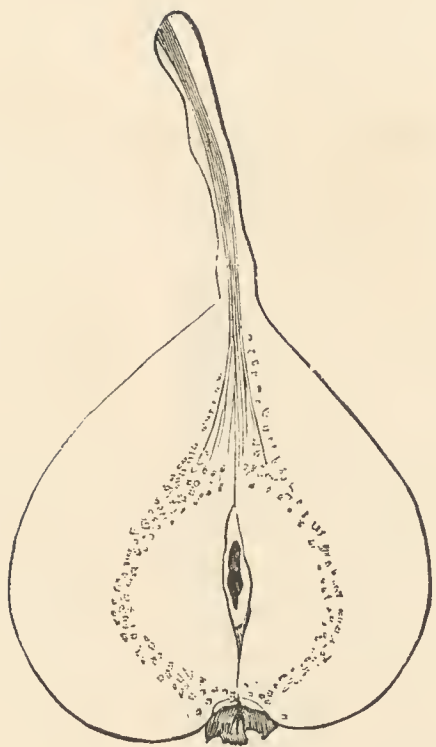
*Description.*—Fruit : of full medium size, with a regular and rather round pyriform shape, tapering gradually towards the eye. Skin : of a pale green colour, with a slight tinge of orange on the side next the sun, and its surface everywhere covered with very minute dots thickly placed. A thin cinnamon russet surrounds the eye and the insertion of the stalk, and is often seen in patches on the body of the fruit. Eye : small and open, with erect segments almost level with the surface. Stalk : three quarters of an inch long, inserted on the tapering end of the fruit without depression, but often with a fold of the fruit on one side. Flesh : white and very juicy, subacid, with a sweet, sharp, and rather astringent taste, though without any distinctive flavour. The juice is very pale in colour.

The chemical analysis of the *Pint Pear* (season 1880) Mr. With gives as follows :

Density of the fresh juice	...	...	...	1·039
Ditto ditto after 24 hours' exposure to air	...	...	...	1·042
And one hundred parts of the juce by weight yielded of—				
Sugar	...	...	...	11·33
Tannin, Mucilage, Salts, &c.	...	...	...	1·37
Water	...	...	...	87·30

The *Pint Pear* is an early variety, and from the abundance of its juice and the strength of the perry made from it, has gained considerable favour. "It runs a lot of liquor," "fills the measure well," are generally the first observations made about it. It is apt to fret and be troublesome in making, which is partly due perhaps to its being ripe so early in the autumn. Its perry is pale in colour, rough and strong, and should be drunk from the cask from Christmas to March. In this way it is considered one of the most useful kinds of perry for home consumption. It is of no use for bottling, and thus does not take rank with the first order of perry pears.

The tree is hardy, upright, and very free in growth, seldom failing to give a crop of fruit.



## 6. PINE PEAR.

The origin of this small Pear is unknown. It takes its name from its aromatic pine-apple flavour. The trees are old and large.

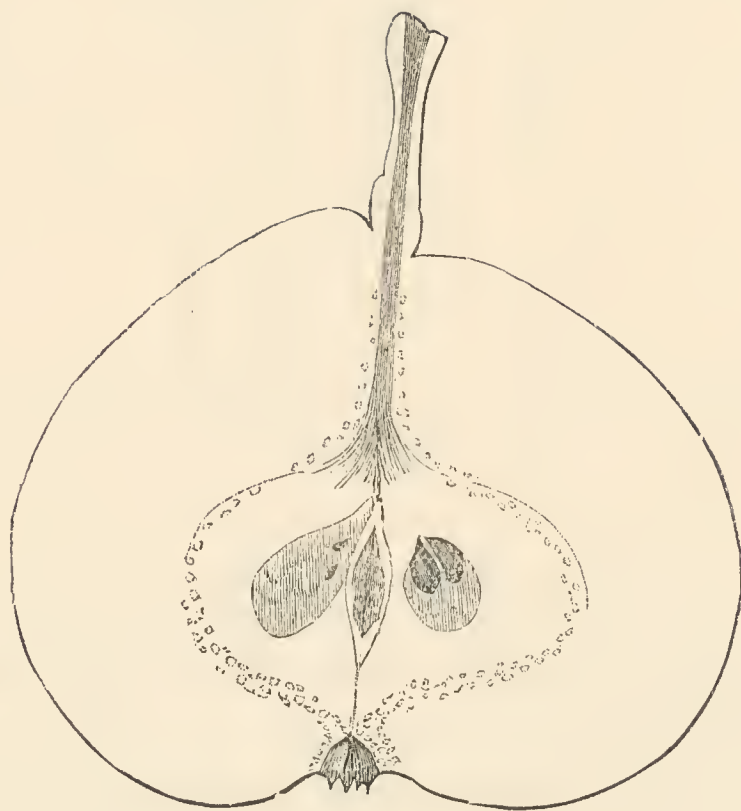
*Description.*—Fruit: small, of a flat pyriform shape, broad below, and narrowing quickly towards the stalk, its sides being often unequal. Skin: green, with numerous very small spots on the surface, clustering together round the eye. Eye: open and shallow, with upright segments, and set in a shallow basin. Stalk: very long, and very irregular in shape. Flesh: white, with a plentiful, thin, sweet juice, of a pale amber colour, and vinous pine-apple flavour.

The chemical analysis (season 1881) by Mr. With afford these results:

Density of fresh juice	...	...	...	...	1·035
Ditto ditto after 24 hours' exposure to air	...	...	...	...	1·040
And one hundred parts of juice by weight yielded of—					
Sugar	...	...	...	...	9·300
Tannin, Mucilage, Salts, &c.	...	...	...	...	4·100
Water	...	...	...	...	86·600

The *Pine Pear* is generally confused with the last variety, the *Pint Pear*, but they are as distinct in character as in appearance. This variety is a late pear, and is generally used to give flavour to the juice from other pears. In a good year, when used alone, it makes perry of a delicious flavour, and bottles well. It is similar to the *Oldfield* perry in flavour, character, and in its period of maturity.

The tree is hardy, grows to a large size, and bears well; but it is not much grown, though it is still being propagated by those who know its value.



7. ARLINGHAM SQUASH.

[SYN: *Green Squash of Evelyn.*]

This Pear is undoubtedly a very old variety, and probably originated and took its name from the village of Arlingham, in Gloucestershire. This parish is formed by a nook of land surrounded on three sides by the river Severn, opposite Newnham. It has a rich alluvial soil, and many very old and large trees of the *Arlingham Squash* Pear formerly grew there. Some few of them are still remaining, "all grafted," says Mr. Sayer, "by a single scion, and about the years 1700 to 1750;" this gentleman believes it to be the same as the *Green Squash* Pear mentioned by Evelyn.

*Description.*—Fruit: a full medium size, roundish, almost *Bergamotte* shaped, but more irregular and lumpy. Skin: of a deep green colour, with a tinge of faint light red on the sunny side; the surface strewed all over with small brown spots of russet, and with patches of deep brown russet round the eye, the insertion of the stalk, and here and there about the body of the pear. Eye: an open ring, with traces of erect segments. Stalk: half an inch long, very thick and enlarged at the base. Flesh: coarse and gritty, with an abundant juice of a deep amber colour, with a delicate

subacid flavour and sweet taste, but followed by astringent after-taste.

Mr. With's analysis of the *Arlingham Squash* juice (season 1881) gave these results :—

Density of fresh juice	...	...	...	...	1'039
Ditto ditto after 24 hours exposure to air	...	...	...	...	1'039
And one hundred parts of the juice by weight afforded of—					
Sugar	..	...	...	...	10'700
Tannin, Mucilage, Salts, &c.	...	...	...	...	1'800
Water	...	...	...	...	87'500

This rough-looking, ugly Pear is much esteemed by some growers. It is in season in early autumn, and requires peculiar treatment. It is not fit to grind until the inside is apparently rotten to within half an inch of the rind, when it "squashes" readily under the foot. The perry is sweet and good in flavour, but is only fit for immediate consumption. Wasps and bees are very fond of the decaying fruit, thus affording practical testimony to its aroma and sweetness.

The tree grows large and fine, and bears well. It is only grown in certain localities. A young and flourishing orchard of half-grown trees of this variety exists at this time at Bartestree, and other trees have been grafted from these, some fifteen or sixteen years since (1866-7) at Brockhampton.



1. BENONI APPLE.

This Apple is a native of the United States, where it is said by Downing to have originated on the farm of Mr. Mason Richards, at Dedham, in Massachusetts, some 30 or 40 years ago (1830-40). It was introduced into England by Mr. Rivers, of Sawbridgeworth.

*Description.*—Fruit: below medium size, oblato-cylindrical, even and regular in outline except at the crown, where it is somewhat undulating, and generally higher on one side than the other. Skin: when fully ripe, of a rich yellow colour, with a crimson cheek where exposed to the sun, and marked with short broken streaks of darker crimson, with here and there patches of thin russet, especially towards the apex. Eye: closed with flat segments, which overflap each other, and set in a rather deep and irregular cavity. Tube: long and funnel-shaped. Stamens: median. Stalk: very slender, from a quarter to half an inch long, and deeply inserted in a round cavity. Flesh: yellow, very tender and delicate in tissue, sweet and briskly flavoured, and with a remarkably high perfume like that of pine-apple, which is very characteristic of this Apple when highly ripened. Cells of the core closed.

Downing, in his *Fruits and Fruit Trees of America*, pronounces this fruit to be “Very good or best, a valuable variety for market or table use,” and Mr. Rivers confirms this favourable opinion. It ripens in September.

The tree is hardy, forms excellent pyramids, and bears well. Mr. Rivers says, “I have little pyramids covered with fruit, which bad as the season was last year (1879) ripened before this time (September 16th).”



1. Benoni



2. Fearn's Pippin.

3. Trumpington



4. Pearson's Plate Apple.

5. Ord's Apple

6. Lucombe's Pine





2. FEARN'S PIPPIN.

[SYN: *Ferris' Pippin*; *Clifton Nonsuch*.]

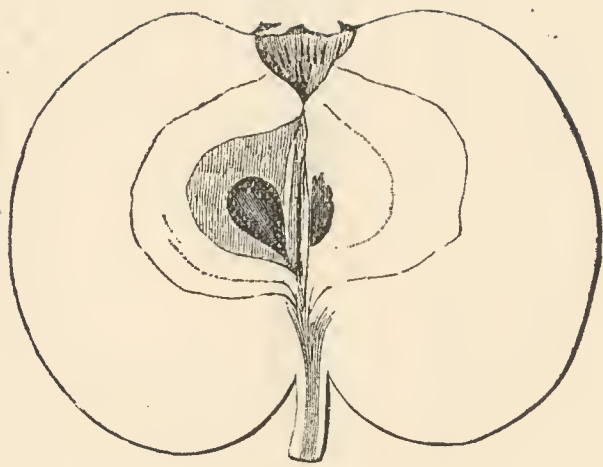
This Apple is without history, and is not to be found in the old lists. It is generally cultivated near London, where it is highly esteemed. It dates probably from the end of the last century. It is figured by Lindley, Pl. 67; in the "*Transactions of the London Horticultural Society*," Vol. I.; in Hooker's "*Pomona Londinensis*," Pl. 43; and in Ronalds, Pl. xii., fig. 2.

*Description*.—Fruit: medium size, roundish and flattened above and below. Skin: pale greenish yellow, streaked with dull red on the shaded side, and bright dark crimson, strewed with grey dots and small patches of russet on the side next the sun, and extending almost over the whole surface. Eye: large, partially open, with broad, connivent segments, which are reflexed at the tips, and set in a shallow and plaited basin. Stalk: a quarter of an inch long, inserted in a wide and shallow cavity. Flesh: yellowish white, firm, crisp, sugary, briskly and pleasantly flavoured.

An excellent Apple for dessert or culinary purposes. It has something of the flavour of the old *Golden Reinette*, and rivals *Court Pendu Plat* in appearance, in its season of maturity and in flavour; if it is less rich, the tree is more hardy. It is in season from November to February.

The tree is very hardy and a great bearer. It is grown extensively by the market gardeners for the supply of Covent Garden market, London.





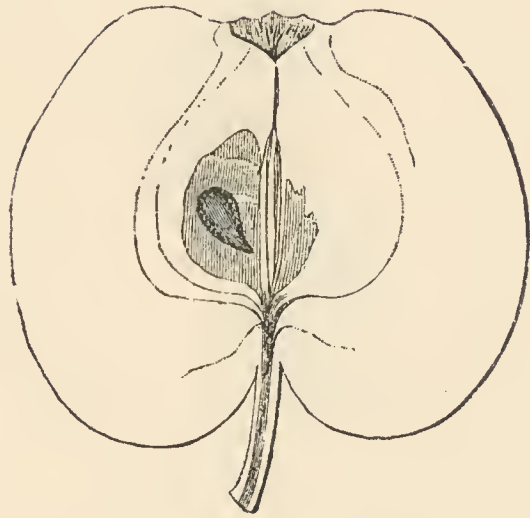
3. TRUMPINGTON.

[SYN: *Delaware*; supposed by Downing to be the same as *Rambo*.]

The origin of this fruit is not given anywhere. Its name and synonyms denote it to be an American fruit. It is figured by Ronalds, Pl. xxxviii., fig. 2.

*Description*.—Fruit: small, two inches and three-eighths wide, and one inch and five-eighths high; oblate, even and handsomely shaped. Skin: of a fine deep golden yellow, tinged and mottled with pale red on the shaded side, but of a fine bright red, which extends over a greater part of its surface, when exposed to the sun. Eye: large and closed, with broad flat ovate segments, set in a wide and somewhat undulating basin. Stalk: a quarter of an inch long, inserted in a wide and deep cavity, which is tinged with green and lined with russet. Flesh: white, firm and pleasantly flavoured.

A very pretty dessert apple and very distinct in character. It is in season from September to Christmas. It has not brought to England all the good qualities which the Americans attribute to it, for here it must be placed in the second rank.



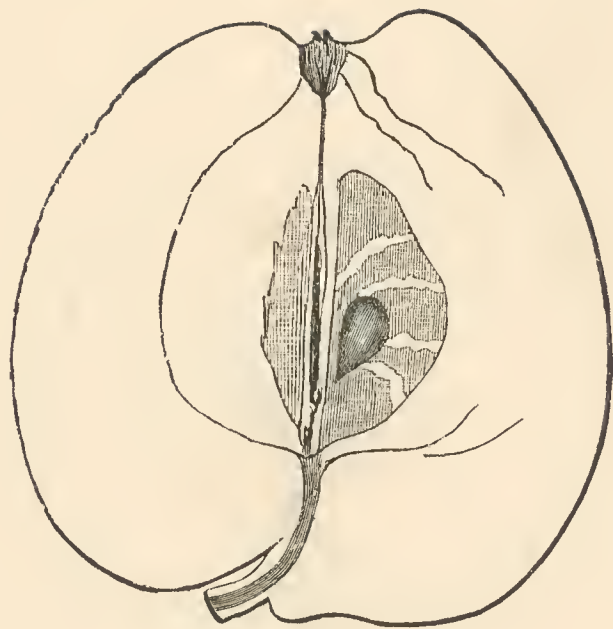
4. PEARSON'S PLATE.

The authorities do not give any account of the origin of this Apple.

*Description.*—Fruit: small, two inches and a quarter broad, and the same in height; roundish inclining to oblate; higher on one side of the apex than the other; regularly and handsomely formed. Skin: smooth, greenish yellow in the shade, but washed and mottled with red, and streaked with deeper red on the side next the sun; the whole surface being much covered with a very fine, thin and smooth pale-brown russet, and dotted with dark dots. (Sometimes there is no red colour, but the fruit is altogether green and covered with thin brown russet.) Eye: open, with short segments, set in a shallow and plaited basin. Stalk: half an inch long, inserted in a round and rather shallow cavity. Flesh: greenish yellow, firm, crisp and juicy, with a rich and brisk sugary flavour, somewhat resembling the *Old Nonpareil*.

A delicious little dessert Apple; in season from December to March.

The tree is hardy, with fine wood, and bears well. It makes excellent espaliers, or bushes.



5. ORD'S APPLE.

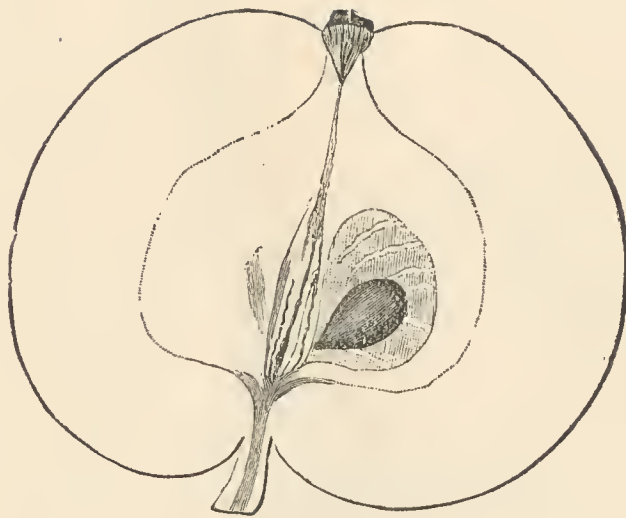
[SYN : *Simpson's Pippin.*]

This excellent variety originated in 1797 at Purser's Cross, near Fulham, Middlesex. It was raised in the garden of John Ord, Esq., by his sister-in-law, Mrs. Anne Simpson, from a seed of a *Newtown Pippin* imported in 1777, and grown from its fruit in 1797. It has been well figured in the "*Transactions of the London Horticultural Society*," Vol. II., Pl. xix., and the full details of its production are given there.

*Description.*—Fruit : medium sized, conical or oblong, very irregular in its outline, caused by prominent and unequal ribs on the sides, which extend to and terminate in ridges round the eye. Skin : smooth and shining, deep grassy green, strewed with imbedded grey specks, and dotted with brown russety dots on the shaded side, but washed with thin brownish red, and this is marked with spots, or patches, of darker and livelier red, and strewed with star-like freckles of russet on the side exposed to the sun. Eye : small and closed, placed in a deep and angular basin, which is lined with linear marks of rough russet. Stalk : about half an inch long, somewhat obliquely inserted by the side of a fleshy swelling, which is more or less prominent. Flesh : greenish white, tender, crisp and brittle, abounding in a profusion of rich, brisk, sugary and vinous juice, with a finely perfumed and refreshing flavour.

An Apple of first-rate quality and deserving of a wider cultivation. It keeps well, and is in season from January to May.

The tree is hardy, of horizontal spreading growth, but not large, and it bears well.



6. LUCOMBE'S PINE.

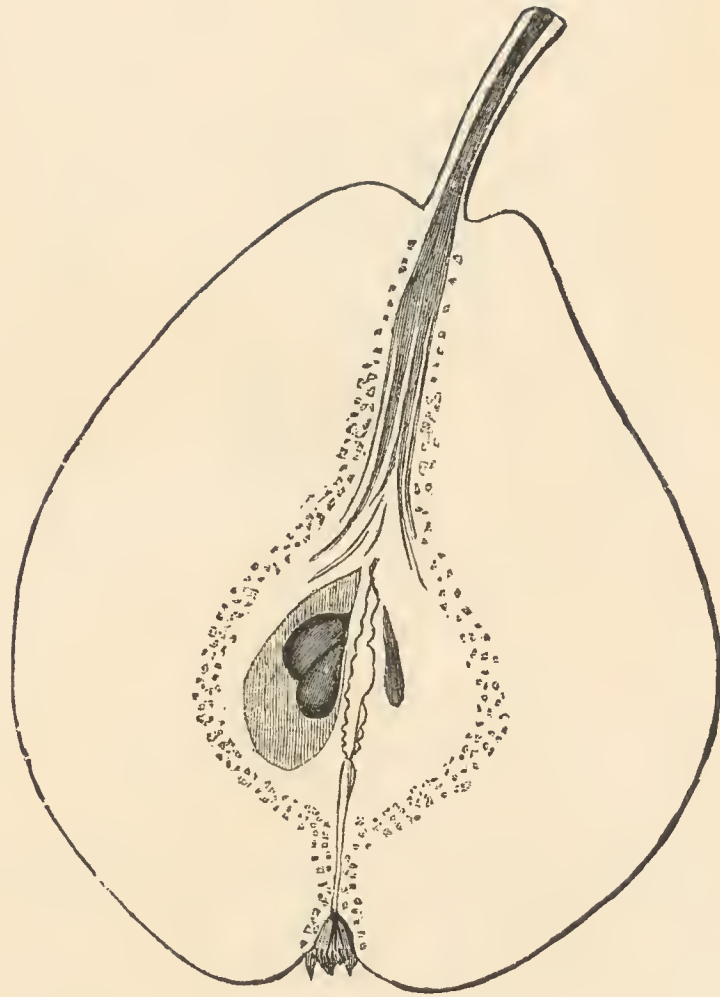
[SYN : *Pine Apple* ; *Pine Apple Pippin*.]

This excellent Apple was raised in the nursery of Messrs. Lucombe, Pince and Co., of Exeter, about the beginning of the present century (c. 1800).

*Description*.—Fruit : rather below medium size ; ovate or conical, slightly and obscurely ribbed about the eye. Skin : of an uniform clear pale yellow, but with an orange tint on the side next the sun ; the whole surface being thinly strewn with pale, brown, russety dots. Eye : small and closed, with somewhat ovate segments, set in a narrow, shallow and plaited basin. Stalk : stout, about a quarter of an inch long, inserted in a narrow and shallow cavity. Flesh : yellowish white, tender and delicate, juicy and sugary, with a rich aromatic flavour, resembling that of a pine-apple.

A dessert Apple of first-rate quality, well worthy of general cultivation. It is in season from October to Christmas.

The tree grows freely and makes an excellent bush, or espalier,



1. URBANISTE.

[*SYN* : *Beurré Drapiez* ; *Beurré Gens* ; *Beurré Picquery* ; *Picquery* ; *Louis Dupont* ; *Louise d'Orléans* ; *St. Marc* ; *Virgalieu Musquée*.]

This excellent Pear seems to have originated in the garden of the nunnery, "Les Urbanistes," at Malines. Nothing more is known of its origin, but Van Mons states it to have been in existence prior to 1786.

*Description*.—Fruit : medium sized ; obovate, or oblong-obovate. Skin : smooth and thin, pale yellow, covered with grey dots and slight markings of russet, and mottled with reddish brown. Eye : small and closed, set in a deep narrow basin. Stalk : an inch long, inserted in a wide and rather deep cavity. Flesh : white, very tender, melting and juicy, rich sugary and slightly perfumed.

. A delicious Pear, in season in October, and when in perfection one of the best Pears grown.

The tree is hardy and bears freely. It forms a handsome pyramid either on the pear, or quince stock.



1. Urbaniste.



2. Deux Sœurs



3. De Maraise.



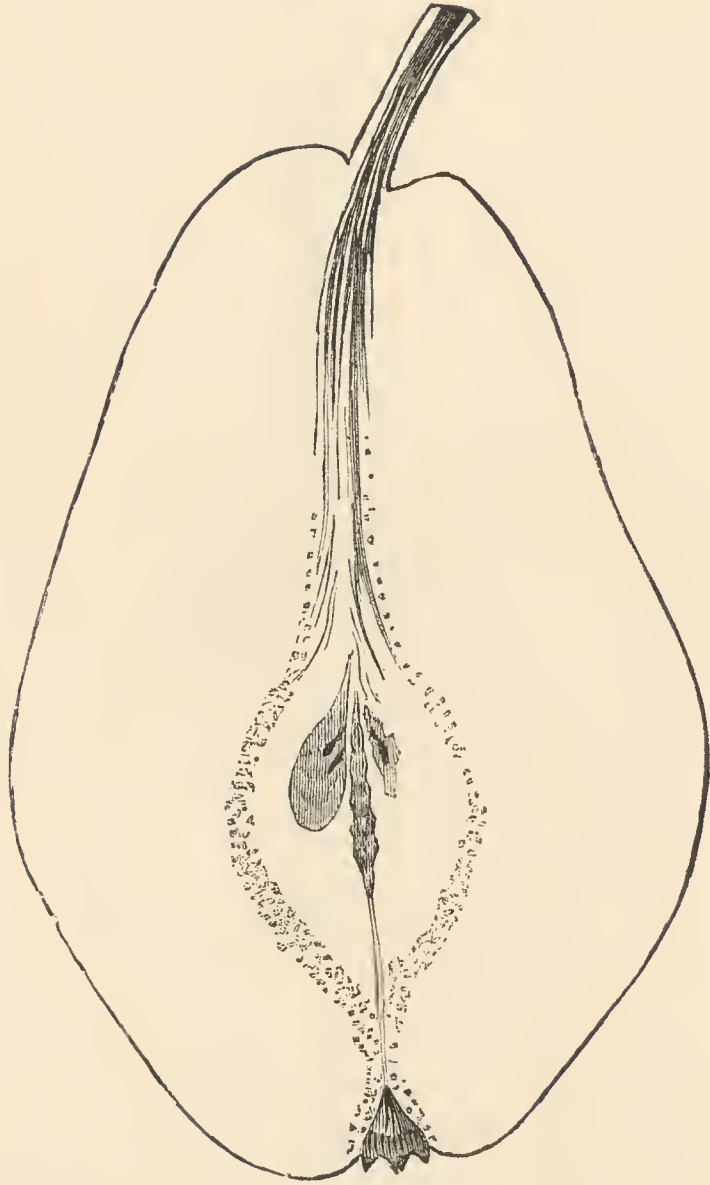
4. Belle Julie.



5. Jewess.







2. DEUX SCEURS.

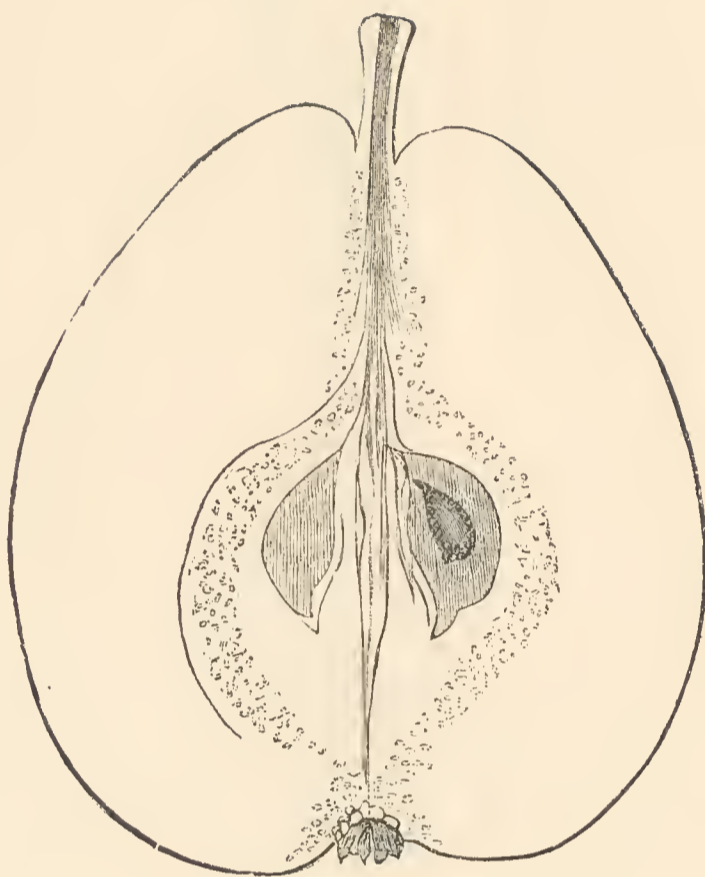
The original tree of this variety sprung up in the garden of two sisters, Knoop, at Malines, and hence the Pear received its name. The date of its origin is not given anywhere.

*Description.*—Fruit : large, three and a half inches long, and two inches and a half wide ; oblong, ribbed and undulating in its outline. Skin : smooth, greenish yellow, sometimes entirely covered with a thin crust of pale brown russet, but always more or less mottled and dotted with russet. Eye : small and open, set in a very narrow and shallow depression. Stalk : half an inch to three-quarters long, inserted obliquely in a narrow cavity by the side of a fleshy protuberance. Flesh : white, buttery, melting and very juicy, with a sweet, sprightly juice and a rich flavour not unlike *Marie Louise*, but quite distinct from it.

A remarkably fine Pear, ripe by the end of October.

The tree is a vigorous grower and a good bearer. It forms excellent pyramids, either on the pear, or the quince.





3. DE MARAISE.

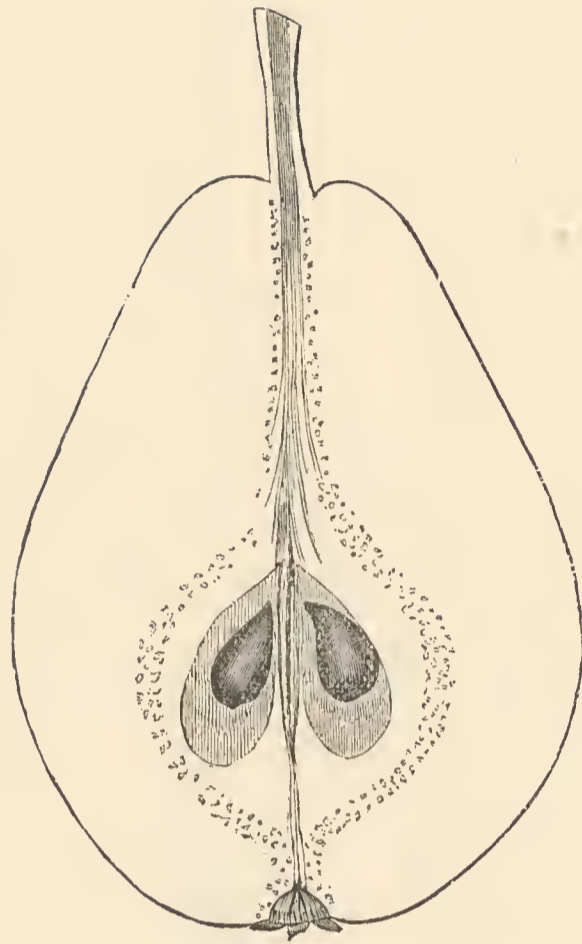
[SYN : *Maraise.*]

This fine Pear is said to have been raised by Van Mons, but its precise origin is not given by any pomological authority. It was sent to Dr. Hogg in 1844 by M. Papeleu, of Wetteren, and proved itself to deserve a place amongst the best Autumn pears. A coloured illustration appears in the "*Florist and Pomologist*" for September, 1863.

*Description.*—Fruit : medium size, two and a half inches long and the same wide ; abruptly obovate, even, very handsome and regularly formed, not unlike a small *Beurré Sterckmans* in shape. Skin : smooth, with a very fine aurora glow on the side next the sun ; dotted with large russet freckles. Eye : very small and open, set in a shallow and narrow basin. Stalk : an inch long, slender and inserted by the side of a fleshy lip, in a small narrow cavity. Flesh : yellowish, tender, melting and very juicy, rich and with honey sweetness, and a powerful aroma.

A beautiful and delicious Pear, in season the end of October and beginning of November.

The tree is hardy, vigorous, and very fertile. It is a variety that well deserves extensive cultivation.



## 4. BELLE JULIE.

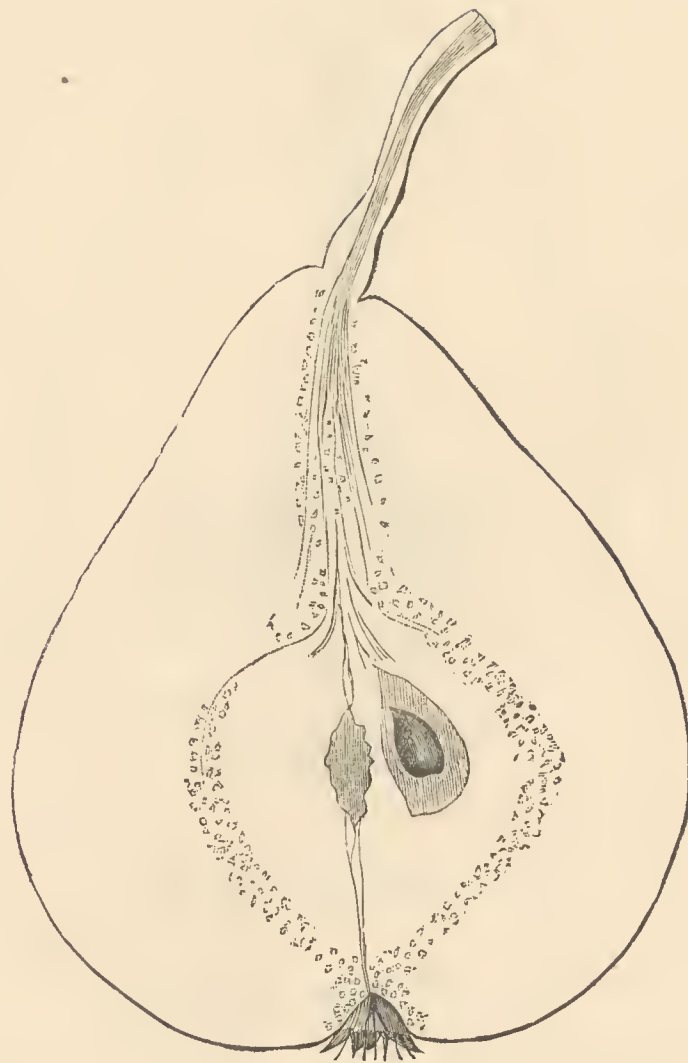
[SYN : *Alexandine Hélié.*]

This Pear is one of the many excellent pears raised by Van Mons. The tree first bore fruit in 1842, and was named "*Belle Julie*" in honour of his grand-daughter, the daughter of General Van Mons. A coloured illustration of the Pear is given in the "*Florist and Pomologist*" for September, 1863.

*Description.*—Fruit: medium sized; long obovate, even and regularly shaped. Skin: rather rough to the feel from the large russet specks with which it is covered. The colour is dull or hazel brown, somewhat like that of the *Brown Beurré*; and on the side next the sun it has a warm reddish brown glow, like a gipsy blush. On the shaded side, where the skin is not covered with russet, the green ground colour shows through. Stalk: an inch long, brown and woody, inserted on one side of the fruit under a fleshy lip. Eye: clove-like, wide open, with long segments and set almost on a level with the surface of the fruit. Flesh: yellowish, tender, buttery, melting, and very juicy. Juice: rich, sugary and vinous, with a fine perfume.

A delicious Pear, ripe in October and November. "It is one of the most serviceable in cultivation," says Mr. Barron, from his experience of its growth in the Royal Horticultural Society's garden at Chiswick.

The tree is very hardy, grows well as a pyramid, and is a great and certain bearer.



5. JEWESS.

[SYN: *La Juive.*]

This excellent Pear was raised as a seedling by Major Esperen, of Malines, and the tree first bore fruit in 1843. It received its name from growing against a wall, which bounded the street called "Rue des Juifs."

*Description.*—Fruit: medium sized, two and a half inches wide and three inches long; pyramidal, or roundish obovate. Skin: of an uniform clear pale yellow colour, mottled with pale brown russet, thickly covered with small russet dots. Eye: small and open, with short erect segments, even with the surface. Stalk: about an inch long, stout, and tapering into the fruit, or obliquely inserted. Flesh: yellowish, buttery and melting, very juicy, sugary and rich.

A very delicious Pear; in season the end of November and during December.

The tree makes a good pyramid on the quince stock, but it requires and deserves a warm soil and situation.





1. Court Pendu-Plat



2. Landsberger Reinette.



3. Golden Russet.

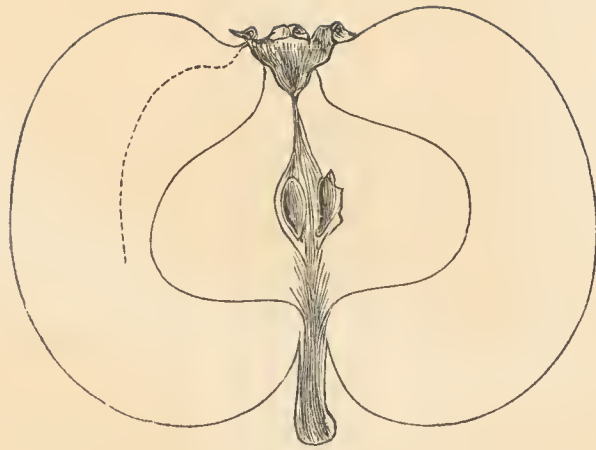


4. Golden Reinette.

5. Seek No Further

6. Ueiner's Golden Reinett

7. Colden Winter Pearmain



## I. COURT-PENDÛ-PLAT.

[SYN: *Garnons Pippin*; *Court-pendû*; *Court-pendû Plat Rougeâtre*; *Court-pendû Rond Gros*; *Court-pendû Rond très Gros*; *Court-pendû Rond Rougeâtre*; *Court-pendû Rosat*; *Court-pendû rosaar*; *Court-pendû Musqué*; *Court-pendû Rouge*; *Court-pendû Rouge Musqué*; *Court-pendû Vermeil*; *Reinette Court-pendû Rouge*; *Corianda Rose*; *Princesse Noble Zoete*; *Kurtzstiel*; *Woollaton Pippin*; *Wise Apple*].

The origin of this valuable Apple is nowhere given. It takes its name clearly from its flat, compressed shape and its short stalk, which is so marked that the apple sits as it were upon the branch, and since this is expressed in French, *Court-pendû-Plat*, it is thought that the variety was introduced from the continent;—and this is the more probable, since it is very extensively grown throughout France and Germany. Its local name in Herefordshire, *Garnons Pippin*, is derived from “Garnons,” the seat of the late Sir John Cotterell, Bart., who probably introduced it into the County.

Dr. Hogg in the “*Fruit Manual*” ; gives this learned commentary upon it. “This is not the *Capendu* of Duhamel as quoted by Lindley and Downing ; neither is it the *Court-pendu* of Forsyth, and De Quintinye, that variety being the *Fenouillet rouge*, of Duhamel. The *Courpendu*, of Miller, is also a different apple from any of those just mentioned. This variety derives its name from *Corps-pendu*, which may be translated “Hanging body,” and it is distinguished by having a long and slender stalk, so that the fruit is always hanging downwards. The name *Capendu* or *Capendua* is mentioned by the earlier authors, but applied to different varieties of apples. It is met

PLATE XLIX.

with in Ruellius, Tragus, Curtius, and Dalechamp, the last author considering it the *Cestiana* of Pliny. Curtius applies the name to a yellow apple, and so also does Ruellius ; but Tragus considers it one of the varieties of *Passe-pomme*. He says "*Capendua magna sunt alba et dulcia, in quorum utero semina per maturitatem sonant, Ruellio "Passipoma" apellantur.*" They are also mentioned by J. Bauhin thus : "*Celeberrimum hoc pomi genus est totius Europæ, sic dicta, quod ex curto ad modum pendeant pediculo.*"

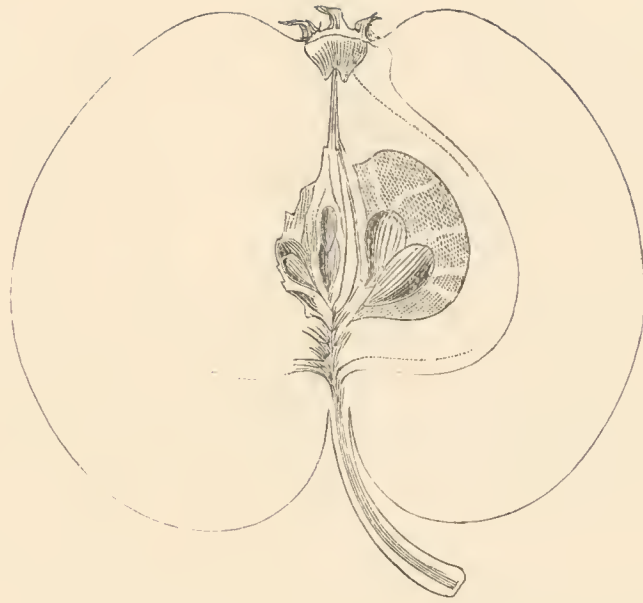
This fruit is well represented by Lindley, Plate 66, and there is also a good figure of it in Ronalds' Plate xii., fig. 1.

*Description.* Fruit : medium-sized, oblate, regularly and handsomely shaped. Skin : bright green at first on the shaded side, but changing as it ripens to clear yellow, marked with traces of russet and russety dots ; but entirely covered with rich deep red next the sun. Stalk : short and deeply inserted. Eye : large and open, with short segments reflexed at the tips, set in a wide and rather deep basin. Flesh : yellow, firm, crisp, very juicy, and richly flavoured.

This is a dessert apple of the very first quality, and should take its place in every garden. Its season lasts from December to May ; and during all this time it is as ornamental on the table as it is good on the plate at dessert. It is one of the very best late keeping varieties. It resembles *Fearns Pippin*, but is more regular in shape, has yellow flesh and a higher flavour.

The tree is small of growth, very hardy and bears regularly and abundantly. It blossoms very late in the spring, and is thus less liable to be injured by frost ; and hence it has derived its name of *Wise Apple*. Grafted on the Paradise stock it makes an excellent espalier or pyramid, which may be kept as small as a gooseberry bush. The tree is very fruitful, and thus this excellent variety is admirably adapted for the smallest garden. On the crab stocks, as an orchard tree, it is equally productive, and is certainly one of the most valuable varieties for the market.

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2. LANDSBERGER REINETTE.

This variety is said to have been raised by Councillor Burchardt, at Landsberg, on the Wartha, about the beginning of the present century

*Description.* Fruit : above the medium size, somewhat conical, slightly ribbed near the eye. Skin : pale yellow, very clear and shining, having a tinge of crimson on the side next the sun. Eye : open ; segments of the calyx, long, reflexed and set in a shallow basin. Stalk : long, slender and deeply inserted. Flesh : yellowish, delicate, melting and sweet.

An excellent apple, fit for either dessert or culinary purposes. It is in season from October to Christmas.

The tree is small, but hardy and bears freely—succeeds well as an espalier, or dwarf standard when grown on the Paradise stock.





3. GOLDEN RUSSET.

This is one of our old English apples whose history is lost. Worlidge calls it the *Aromatic*, or *Golden Russeting*, and says, "It hath no compeer, it being of a gold colour coat, under a russet hair, with some warts on it. It lies over the winter, and is, without dispute, the most pleasant apple that grows, having a most delicate aromatic hautgust, and melting in the mouth."

*Description.* Fruit : ovate, medium sized, two inches and three quarters wide, and two inches and a quarter high. Skin : thick, covered with a dingy yellow russet, which is sometimes rough and thick on the shaded side and round the base, and sometimes with a little bright red on the side next the sun. Eye : small and closed, set in a prominently plaited basin. Stalk : very short, inserted in an uneven cavity and not protruding beyond the base. Flesh : pale yellow, firm, crisp, sugary and aromatic ; but not abounding in juice.

An excellent dessert apple of the first quality. Its season lasts from December to March.

The tree is healthy, and an excellent bearer, but requires a warm soil and situation to perfect its fruit.



## 4. GOLDEN REINETTE.

“When a Pepin is planted on a Pepin Stock, the fruit growing thence is called a *Renate*, a most delicious fruit, as both by sire and dam are well descended.”

*Drayton: Polyolbion-Fuller.*

Literally, *Reinette*, means a little queen.

[SYN: *Golden Renet*; *Golden Rennet*; *Kirk's Golden Reinette*; *Dundee*; *Wyker Pippin*; *Wyggers*; *Yellow German Reinette*; *Megginch Favorite*; *Aurore*; *Elizabeth*; *Princesse Noble*; *Pomme Madame*; *Englise Pippin*; *Reinette d' Aix*; *Reinette Gielen*; *Court-pendû dorée*.]

The origin of this variety is lost in antiquity. The great number of its synonymes proves that it has obtained a very extensive cultivation. It has long been known in this country, and esteemed as one of the finest apples. Worlidge (1676) says, “It is to be preferred in our plantations for all occasions.” Ellis in his “*Modern Husbandman*” (1744) says, “The *Golden Rennet*, when of the largest sort, may be truly said to be the farmer’s greatest favorite apple, because when all others miss bearing, this generally stands his friend, and bears him large quantities on one tree.” It has existed in Holland for more than a century under the name of *Wyker Pippin*.

This fruit is well represented by Lindley, Plate 69, and by Ronalds, Plate xii., fig. 6.

*Description*.—Fruit: medium sized, roundish and a little flattened. Skin: a fine deep yellow, which towards the sun is tinged with red, streaked with deeper and livelier red, and dotted all over with russety dots. Eye: large and open, with short dry segments, and set in a wide and even basin. Stalk: half an inch long, and deeply inserted in a round and even cavity. Flesh: yellow, crisp, brisk, juicy, rich and sugary.

A fine old dessert apple of first rate quality. It is in season from November to April, and always commands a high price in the market. It is held in the highest esteem, for perhaps in no other apple is there so much beauty and excellence to be found combined. For this reason it is grown in large quantities in the counties round London.

The tree is healthy and vigorous in congenial soils, but it is apt to canker if the drainage is defective. It bears abundantly, and is well adapted for dwarf training when worked on the Paradise stock, but it requires a light warm soil and sheltered situation.



5. SEEK NO FURTHER.

A well known old English variety, whose origin and history are lost. It abounds in the orchards and cottage gardens of Herefordshire, where many very old trees are to be found, and where it has long been a very favorite apple.

This fruit is represented by Ronalds, Plate xxiii., fig. 3, and by Lindley, Plate 117, under the name of *King of Pippins*.

*Description.*—Fruit : medium sized, conical or pearmain shaped. Skin : yellowish green, streaked with broken patches of crimson on the shaded side, and strewn with grey russety dots, but covered with a light red, which is marked with crimson streaks, and covered with patches of fine delicate russet, and numerous, large, square, and stelloid russety specks, like scales on the side exposed to the sun. Eye : small and closed, with broad flat segments, the edges of which fit neatly to each other, set in a rather deep and plaited basin. Stalk : about half an inch long, stout, and inserted in a deep, round, and regular cavity. Flesh : greenish yellow, crisp, juicy, rich, sugary and vinous, charged with a pleasant aromatic flavour.

This apple acquires a very beautiful colour when in season, which lasts from November to January or even February. It forms a very attractive dish on the table, and is an excellent dessert apple. This apple is very distinct from the *King of the Pippins*, or *Golden Winter Pearmain*. It is more pearmain shaped, more bossed round the eye, has a different flavour, firmer substance, and keeps much longer.

The tree is hardy, and bears freely as an orchard standard, as it is usually grown.



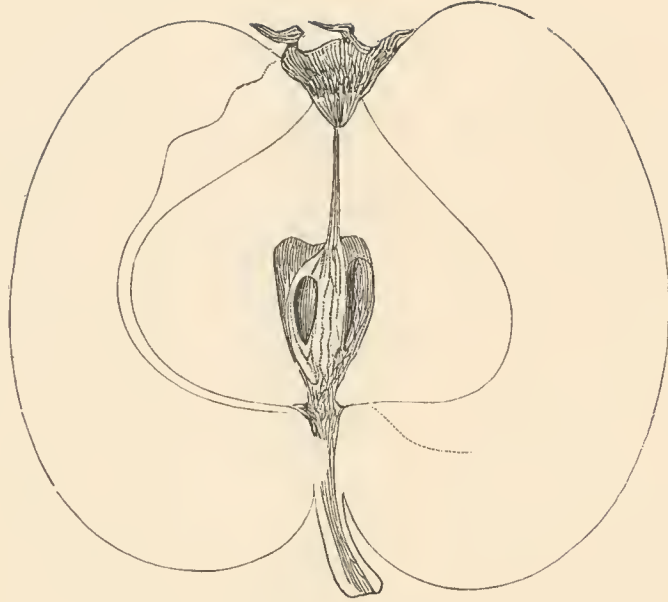
6. UELLNER'S GOLD REINETTE.

The origin of this variety is not given in any of the pomological works.

*Description.*—Fruit : below medium-size, two inches and a quarter broad by two inches and an eighth high ; ovate, regularly and handsomely shaped. Skin : of a fine clear lemon yellow, sprinkled with a little russet on the shaded side, but entirely covered on the side next the sun with beautiful vermilion, which is strewed with cinnamon coloured russet. Eye : open, with short segments, set in a rather wide, round, even and moderately deep basin. Stalk : slender, half an inch long, inserted in a deep cavity which is lined with russet. Flesh : yellowish white, firm, very juicy, rich and sugary, and with a fine aromatic flavour.

A delicious dessert apple of the very first quality, “small, but handsome and rich.” It is in season from January to May.

The tree grows freely, is very hardy and a great bearer. It grows well on the Paradise stock, and forms a very productive bush or espalier.



7. GOLDEN WINTER PEARMAIN.

[SYN : *King of the Pippins* ; *Prince of Pippins* ; *Hampshire Yellow* ; *Jones' Southampton Yellow*].

The origin of this well-known variety is nowhere stated. It is generally known throughout Herefordshire as the *King of the Pippins*.

*Description.*—Fruit : medium-sized, abrupt pearmain-shaped, broadest at the base, regularly and handsomely formed. Skin : smooth, of a deep, rich, golden yellow, which is paler on the shaded side than on that exposed to the sun, where it is of a deep orange, marked with streaks and mottles of crimson, and strewed with russety dots. Eye : large and open with long, acuminate and reflexed segments ; placed in a round, even and rather deep basin. Stalk : three quarters of an inch long, stout, and inserted in a rather shallow cavity, which is lined with thin pale brown russet mixed with a tinge of green. Flesh : yellowish white, firm, breaking, juicy and sweet, with a pleasant and somewhat aromatic flavour.

This is a very beautiful apple and hence a very great favourite. It is suitable for dessert, or for culinary purposes, and is often used for cider making. As a dessert fruit, except when fresh and well kept, its greatest merit is its beauty, and on this account it sells well in the market. It is in season from October to the end of December.

The tree is a strong vigorous grower. It attains a large size in the orchard, and bears abundantly, rarely failing to yield a crop in almost any soil or situation.





1. Cloucestershire Costard

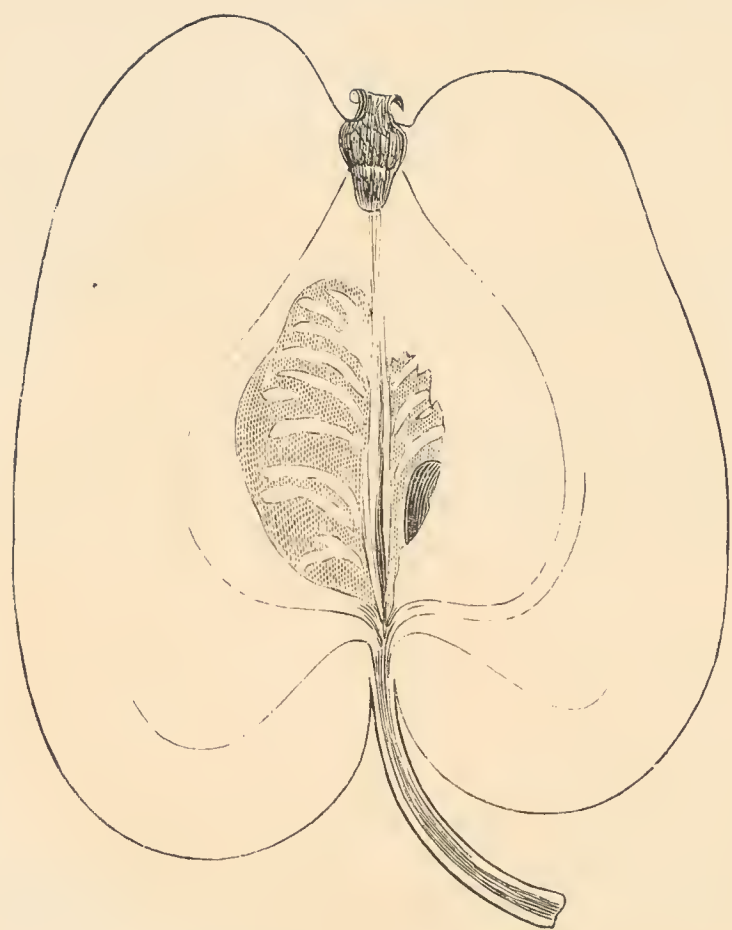


2. Herefordshire Costard.

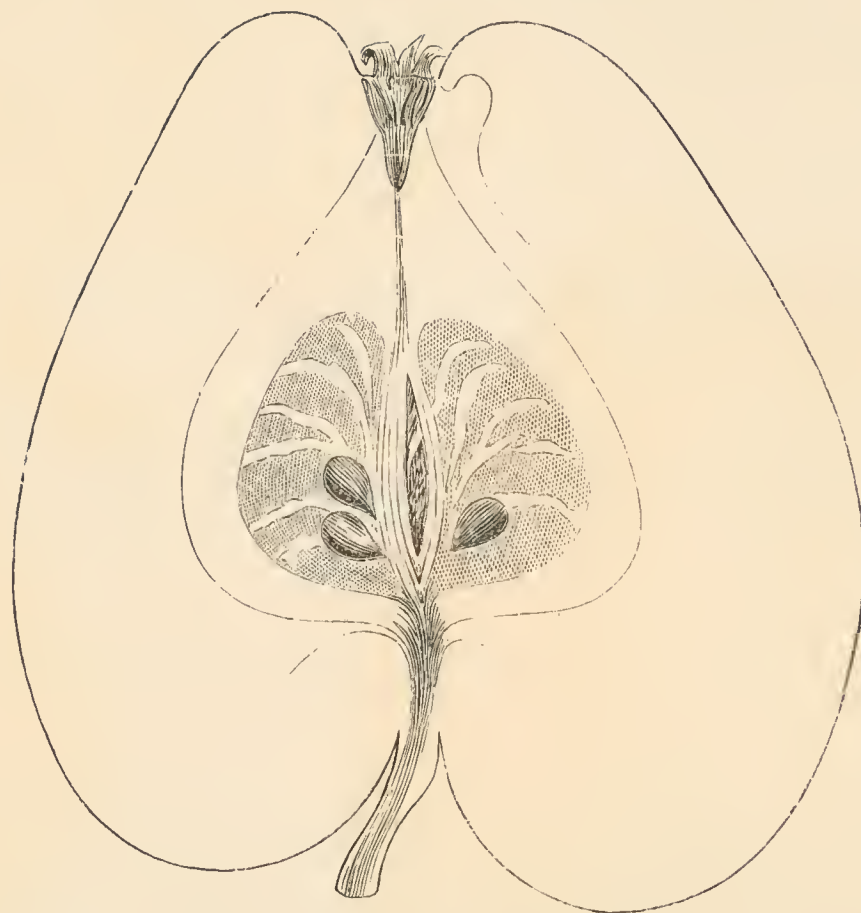


3. Catshead.





1. GLOUCESTERSHIRE COSTARD.



2. HEREFORDSHIRE COSTARD.

## THE COSTARD APPLE.

“The Wilding Costard, then the well-known Pomwater.”

*Drayton: Polyolbion, S. 18.*

The Costard is one of our oldest English apples. It is mentioned under the name of “Poma Costard” in the fruiterers’ bills of Edward the First, in 1292, at which time it was sold for a shilling a hundred. The true Costard is now rarely to be met with, but at an earlier period it must have been very extensively grown, for the retailers of it were called “Costard-mongers,” an appellation now transformed into “Costermongers.” It is mentioned by William Lawson in 1597, who in his quaint style says: “Of your apple-trees you shall finde difference in growth. A good pipping will grow large, and a Costard tree: stead them on the north side of your other apples, thus being placed, the least will give sunne to the rest, and the greatest will shroud their fellowes.”

Modern authors make the *Costard* synonymous with the *Cat’s-head*, chiefly on the authority of Mr. George Lindley, who has it so in his “Guide to the Orchard,” but this is evidently an error. All the early authors who mention both varieties regard them as distinct as they are shown to be in these illustrations. Parkinson describes two varieties, the “Gray” and the “Greene.” Of the former he says: “It is a good great apple somewhat whitish on the outside, and abideth not the winter. The Greene Costard is like the other, but greener on the outside continually.” Ray describes both the *Costard* and *Cat’s-head* as distinct; and Leonard Meager enumerates three varieties of *Costard* in his list, “white, grey, and red,” but it is difficult now to determine these varieties.



## PLATE L.

Some etymologists, Dr. Johnson among the number, consider this name to be derived from "Coster," a head,

"Take him over the costard with the hilt of thy sword."

*Shakespeare: Richard III., I., 4.*

but what connexion there is between either the shape or appearance of this particular apple and a head, more than such as may belong to any other variety, must puzzle any one to discover. It is much more probable that the derivation of the name is from the old English word "Cost," a rib or side, on account of the prominent ribs or angles presented on the sides of the fruit.

"Betwixt the costs of a ship"

says Johnson in his "Staple of News," and similar instances of its use might be given.

---

### I. GLOUCESTERSHIRE COSTARD.

This variety is still much esteemed in some parts of Gloucestershire, and it is always represented at the apple shows at Gloucester.

*Description.*—Fruit: very large, conical, or pearmain shaped, being broad at the base and with a waist towards the apex, and larger on one side of the axis than on the other; it is prominently ribbed, undulating in its outline, and terminates with prominent ridges round the eye. Skin: a fine deep yellow on the shaded side, and bright red on the side exposed to the sun, where it is streaked with red and orange. Eye: small, set in a deep narrow basin, with divergent and rather erect segments. Stalk: about half an inch long, stout, inserted in a very deep and prominently ribbed cavity, sometimes with a prominent lip on one side of it, which gives it an oblique direction. Flesh: white, very tender, with a mild subacid flavour.

A very handsome apple; excellent for all culinary purposes. In season during the Autumn, in October and November.

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### 2. HEREFORDSHIRE COSTARD.

This variety is now only to be found in a few farm-house gardens in Herefordshire. The trees are old and rugged in appearance, but they bear well in favourable seasons, and are valued for their culinary merits, and perhaps also for old associations.

*Description.*—Fruit: large, somewhat oblong in shape, prominently ribbed on the sides. Skin: almost entirely covered with crimson streaks where exposed to the sun, and mottled with the

PLATE L.

yellow ground colour which shows itself between the streaks ; on the side which is shaded there is less crimson but more of the rich deep yellow ground ; the whole surface is strewn with minute dots. Eye : closed with long segments, set in a narrow pretty deep and plaited basin. Stalk : half an inch long, short and deeply inserted in an irregularly furrowed cavity. Flesh : yellow, tender, sweet, and of good flavour.

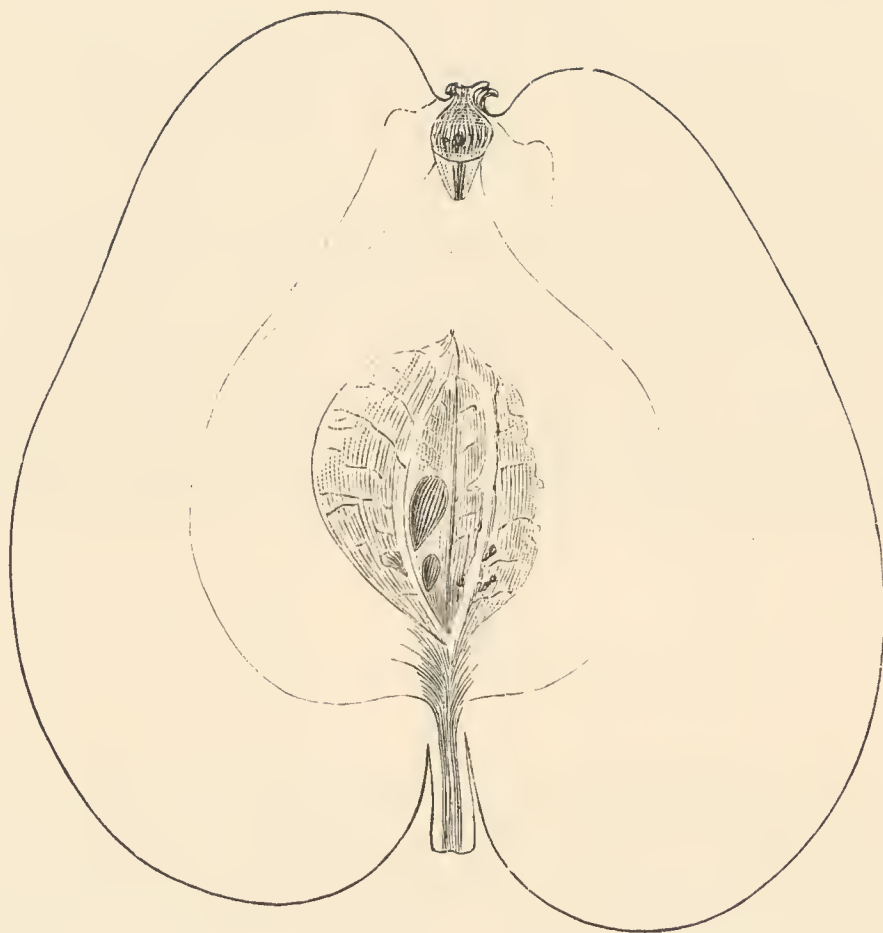
This is a very handsome apple, and of such good flavour that it may be used as a dessert apple.

Both these varieties of *Costard* are good to eat when gathered ripe from the tree, but both are chiefly used as culinary apples, and have an excellent flavour in pudding or pie. The trees are generally old and rugged, for the variety has not been propagated of late years.

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Scattered through the farm-house gardens of Herefordshire several varieties of apples are to be found, which seem to owe their origin to the old *Costard*. They are all large, ribbed, and with prominent angles round the eye, and more or less conical in shape. They vary very much in colour, from the clear rosy tint of the fruits here represented, to the light dull red of the *Red Dick* of North Herefordshire, or the deep purplish red of the *Five Fingers* with its swollen base and its five sharply projecting angles round the eye. Then comes the large pale green *Goose Apple*, which possibly takes its name from its more narrow elongated shape, and its two marked angles at the eye, giving a rough resemblance to a goose's head. There are some other local green varieties, passing gradually in shape and appearance towards the *Cat's-head*, but none of them have been much propagated of late years. They are doubtful bearers, and with all of them, the size and weight of the fruit they produce, render storms of wind and rain very destructive to the crop. *The Cat's-head* is supplanting them all.

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3. CATSHEAD.

—“ Why should we sing the Thrift,  
Codling, or Pomroy, or of pimpled coat  
The Russet, or the *Cat's-head's* weighty orb,  
Enormous in its growth, for various uses,  
Tho' these are meet, tho' after full repast,  
Are oft required and crown the rich dessert.”

*Phillips' "Cyder."*

The *Cat's-head* apple is one of our oldest varieties, and was always highly esteemed for its great size and its excellent qualities. Its origin is uncertain, but some pomologists consider it a seedling from the old *Costard* apple.

*Description.*—Fruit: large, three inches and a quarter broad and the same in height; oblong, but nearly as broad at the crown as at the base, with prominent ribs on the sides, which extend into the basin of the eye, where they terminate in several knobs. Skin: smooth and unctuous, pale green with a brownish tinge next the sun, and strewed with minute russety dots. Eye: large and open, set in an angular and rather deep basin. Stalk: short, and slender for the size of the fruit, inserted in a shallow and angular cavity. Flesh: tender, juicy, and sweet, with a pleasant, acid and slightly perfumed flavour.

The *Cat's-head* is one of the oldest and best culinary apples. It is in season from October to January, and even to February and March with careful hoarding. In Ellis' "Modern Husbandman" he says "the *Cat's-head* is a very useful apple to the farmer, because one of them

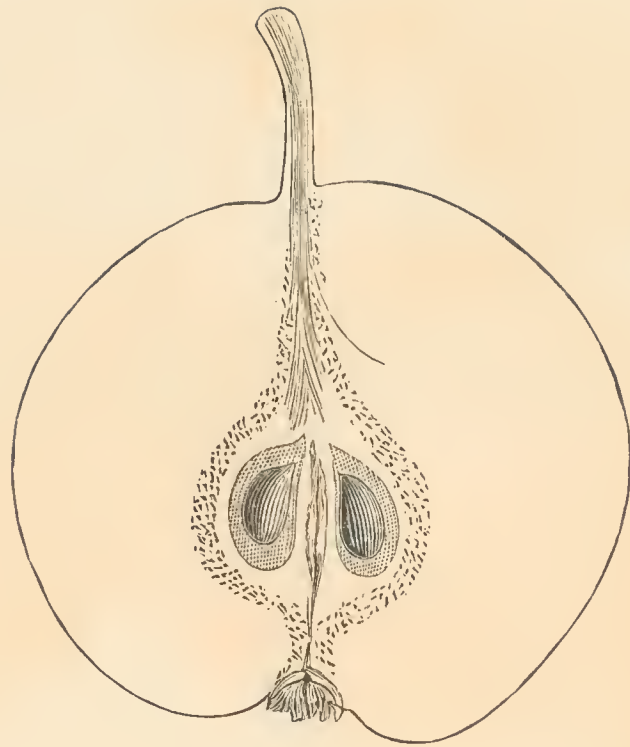
PLATE L.

pared and wrapped up in dough serves with little trouble for making an apple dumpling so much in request with the Kentish farmer, for being part of a ready meal, that in the cheapest manner satiates the keen appetite of the hungry ploughman, both at home and in the field ; and therefore has now got into such reputation in Hertfordshire and some other counties, that it has become the most common food with a piece of bacon or pickled pork for families." In Herefordshire it is certainly the favourite apple for domestic use with the labouring classes ; and many a good housewife who rejoices in the possession of a *Blenheim Orange* tree, always a favorite in the market, looks with still greater satisfaction on the *Cat's-head* trees, whose fruit she carefully hoards for the delectation of her family.

The tree is a strong and vigorous grower and attains a very large size. It does not bear abundantly when young from its freedom of growth, but when it attains maturity it is very hardy and productive.

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PLATE LI.



A PLATE OF SEEDLING PEARS PRODUCED FROM HYBRIDISATION BY THOS. ANDREW KNIGHT.

I. MONARCH.

The true representation of this celebrated pear is given by this section and coloured drawing. Its history and description are fully given at page 43 of the introduction of this work, and (*with a false representation of it*) on Plate iv. In consequence of this error, the Woolhope Club would gladly suppress Plate iv. altogether, but since in these days it is impossible to suppress anything that has once been published, it is thought better to correct the mistake by giving the true figure. The error arose from Mr. Knight's gardener accidentally sending wrong grafts under the name of *Monarch* to the "London Horticultural Society." These were distributed over the country and propagated by nurserymen for some years before the error was discovered, and thus was created a confusion, which has lasted half a century. It is only fair to say that the mistake on Plate iv. of this book was due to the false figure given in the "Transactions of the London Horticultural Society," when Mr. Knight himself was the President of the Society; and it was never afterwards corrected there. (See introduction p. 43; and Plate iv. for the letterpress description.)

It may be as well to add here that young trees of the true variety often have thorns. The bark has a yellowish tinge, and the buds when they begin to push exhibit a fawn coloured down on the scales. Whereas in trees of the spurious variety, the shoots and the curved prickles are of a dark violet colour and the buds are glossy.



1. Knight's Monarch.



3. Tillington.



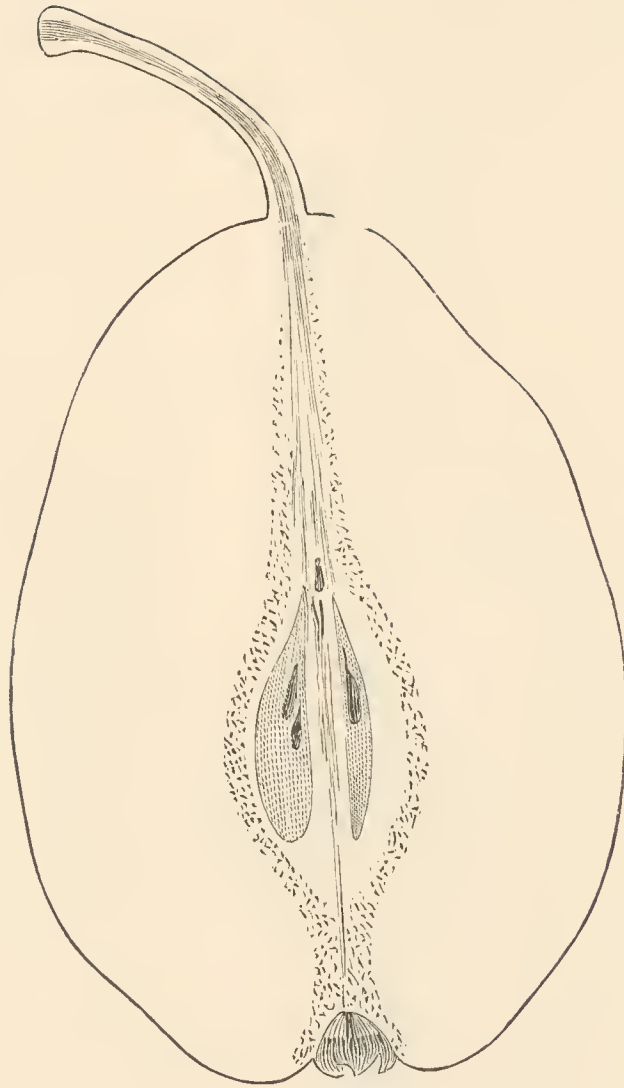
2. Rouse Lench.

4. Dunmore

5. Broompark.

6. Eyewood.





2. ROUSE LENCH.

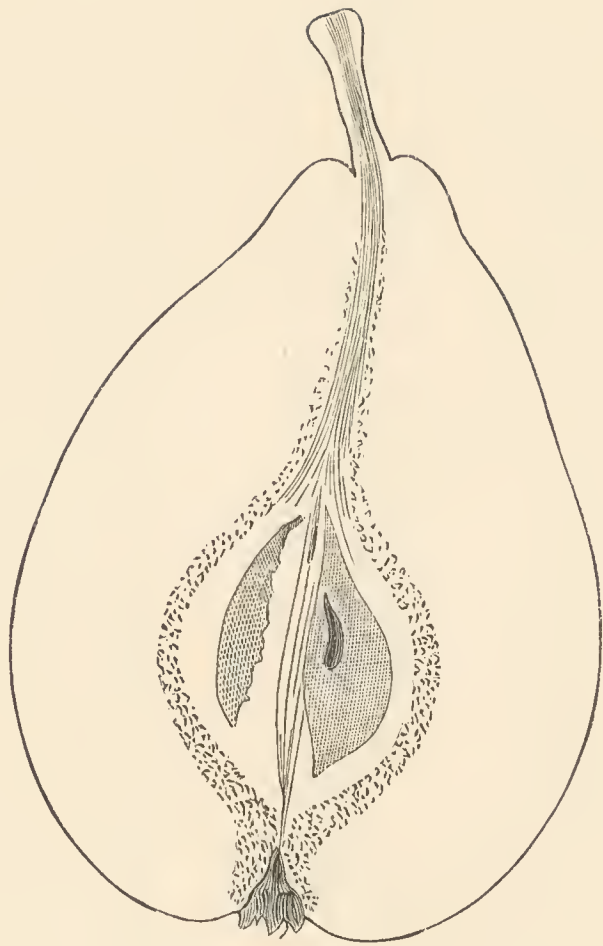
This fine Pear was raised by Mr. Knight and first fruited (c. 1820). It was named from an estate near Evesham, Worcestershire, called "Rouse Lench," which belonged to his son-in-law, Sir William Rouse Boughton, Bart. A coloured figure is given in the *Transactions of the London Horticultural Society*, Vol. I. (2nd series), Plate 2, fig. 3.

*Description.*—Fruit : large, three inches and three quarters long, and two inches and a half wide ; oblong oval, or pyriform, uneven and undulating in its outline. Skin : pale green changing to lemon yellow, with a slight russet covering. Eye : large and open like that of a *Jargonelle*. Stalk : an inch and a quarter long, inserted without depression. Flesh : yellowish, buttery, juicy, sugary and well flavoured.

An excellent well-flavoured pear, whose season may be prolonged by good management from December to January or February.

The tree is vigorous in growth and of a drooping habit. Its long boughs droop all the more from the large crops of fruit which they seldom fail to bear. It is a very hardy profitable variety, and Mr. Knight thought it the best pear for the market that he had produced. The fruit often weighs between nine and ten ounces each, and unlike the *Monarch* fruit, it adheres so firmly to the tree that it is never blown off by the wind. Mr. Knight thought it would be more valuable if it were less productive, for the tree often bears more than it can properly nourish, and thus the pears are too small and of little value.





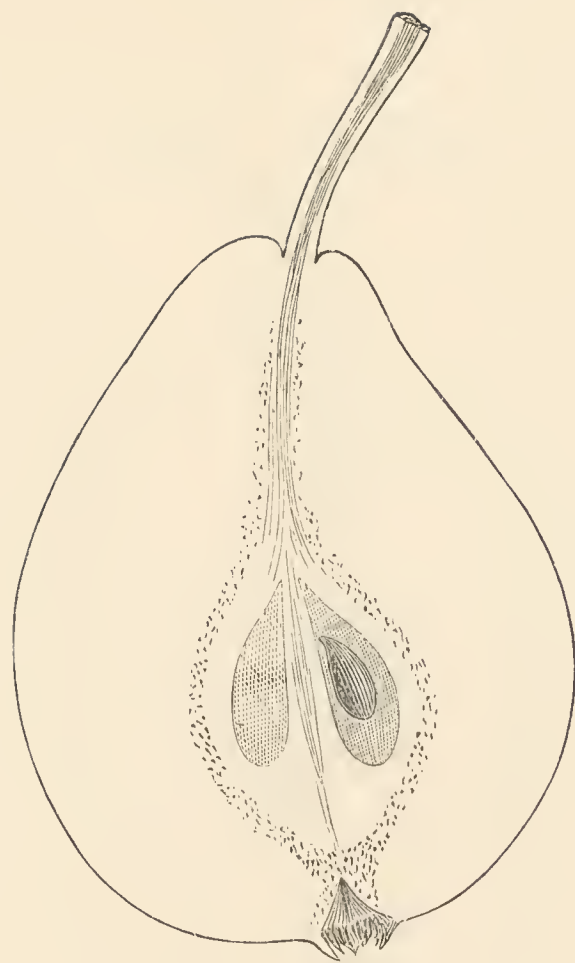
3. TILLINGTON.

A seedling variety of Mr. Thos. Andrew Knight's (c. 1810—20), and named by him after the village of Tillington, in Herefordshire. Mr. Knight had a small estate there, and planted an orchard of this variety, which is now (1883) in full luxuriance.

*Description.*—Fruit : medium size, short pyriform, uneven in outline. Skin : smooth greenish yellow, covered with a number of light brown russet dots, and reddish brown on the side next the sun. Eye : open, scarcely at all depressed. Stalk : short fleshy, and warted at its insertion. Flesh : yellowish, tender, buttery, melting, not very juicy but brisk and vinous, with a peculiar and fine aroma.

An excellent pear, in season from the end of October to the end of November.

The tree is hardy and bears well when it has attained its full size.



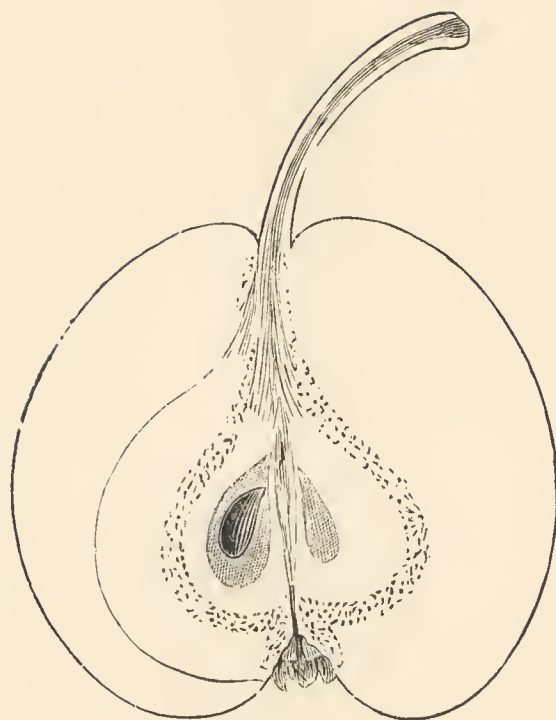
## 4. DUNMORE.

Mr. Knight named this seedling pear (c. 1820—30) from Dunmore, near Stirling, the seat of Lord Dunmore.

*Description.*—Fruit: above medium size, oblong, obovate. Skin: greenish, marked with numerous dots and patches of brown russet, and with a brownish-red tinge next the sun. Eye: small and open, set in a rather deep and narrow basin. Stalk: an inch and a half long. Flesh: yellowish white, buttery and melting, with a rich and sugary flavour.

A pear of excellent quality, ripe in September and October. Mr. Knight thought it as large and as good as a *Brown Beurré*. “When allowed to ripen and grow mellow on the tree, I have thought it,” said he, “the most melting and best pear of its season.” The birds think well of it too, for they are very apt to attack the fruit prematurely. It should be gathered at successive intervals, before it is ripe, for it decays at the centre without shewing it outwardly.

The tree is very hardy, rapid in growth, and bears abundantly, often producing fruit on the new wood. It is an excellent variety for cold and doubtful situations.



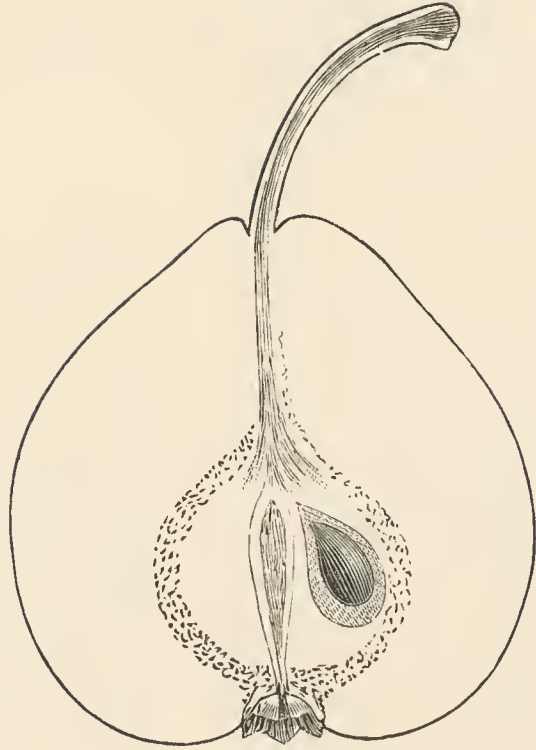
5. BROOM PARK.

This seedling first bore fruit in 1830. Mr Knight named it from Broom Park, near Canterbury, the seat of Sir Henry Oxenden, Bart., whose son was the companion and friend of Mr. Knight's only son.

*Description.*—Fruit : medium sized, roundish obovate. Skin : yellow, sprinkled with cinnamon-coloured russet. Eye : small, dry and horny, set in a slight depression. Stalk : an inch long, curved and inserted in a slight cavity. Flesh : yellowish, melting, juicy and sugary, with a rich musky flavour.

An excellent pear, with a peculiar flavour, which Mr. Thompson, at Chiswick, thought to partake somewhat of the melon and pine apple flavour. It is in season in January.

The tree is very hardy and vigorous. It succeeds well on the pear or quince stock, and bears abundantly.



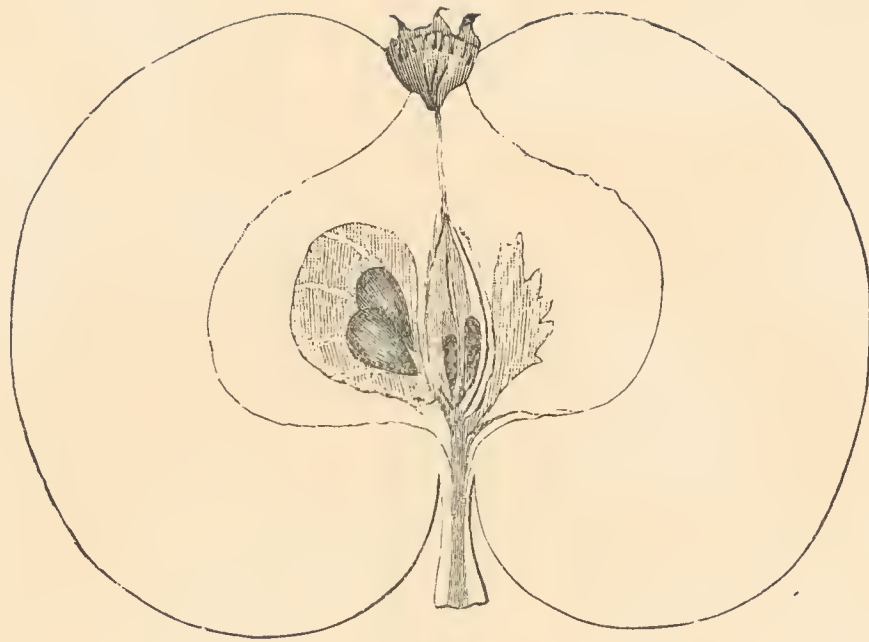
## 6. EYEWOOD.

This seedling pear was first produced in 1831 and received its name from Eyewood, near Kington, Herefordshire, the seat of the Earl of Oxford.

*Description.*—Fruit: below medium size, two inches and a quarter wide and two inches high; bergamot-shaped. Skin: very thick, green on the shaded side, becoming greenish yellow, tinged with brown next the sun, and very much covered with pale brown russet, and large russet dots. Eye: small and open, slightly depressed. Stalk: an inch long, slender, inserted in a small cavity. Flesh: yellowish, exceedingly tender and melting, very juicy, with a sprightly vinous flavour and a fine aroma.

A very excellent pear ripe in October and November. “In a good season” said Mr. Knight, “it is doubtful if it would be exceeded in flavour by *Gansel’s Bergamot.*”

The tree is very robust in growth and thorny when young. It bears well and is so hardy that it will succeed well in bad seasons, when other varieties are so apt to fail, and it has moreover so sound a constitution that it will do well in almost any soil and situation.



1. DUMELOW'S SEEDLING.

[SYN : *Dumelow's Crab* ; *Dumeller's Crab* ; *Normanton Wonder* ; *Wellington*.]

This excellent Apple was raised by Mr. Dumeller (pronounced commonly "Dumelow"), a farmer at Shakerstone, a village in Leicestershire, six miles from Ashby-de-la-Zouch. He died in 1812 or 1813. It is extensively cultivated in that and the adjoining counties under the name of *Dumelow's Crab*. It was first introduced into the neighbourhood of London by Mr. Richard Williams, of the Turnham Green Nursery, who received it from Gopsal Hall, the seat of Earl Howe, under the name of the *Wellington Apple*. He presented specimens of the fruit to the Horticultural Society in 1820. It was with him that the name of "*Wellington*" originated, and by this name only it is now known in the London markets. This variety has been supposed to have been raised from a seed of the *Northern Greening*, in consequence of the resemblance of their growth and the appearance in both of the numerous white spots on the wood of the young shoots.

Ronalds, Pl. xix., gives a good representation of this apple.

*Description*.—Fruit : large, roundish and flattened. Skin : pale yellow, strewed with large russet points, with a tinge of pale red on the side next the sun, where indeed it is sometimes almost entirely covered with a bright red cheek. Eye : large and open, with broad, reflexed, acuminate segments, set in an irregular, uneven and rather deep basin. Stalk : half an inch long deeply inserted in a narrow and funnel-shaped cavity, which is lined with russet. Flesh : yellowish white, firm, crisp, brisk and very juicy, with a slight aromatic flavour.

One of the most valuable culinary apples, and keeps well without shrivelling. In shape it somewhat resembles the *Nonesuch* but has firmer flesh and a higher flavour. It is in season from November to March, but with care will keep still longer. It is one of the best late apples and a great favourite in Covent Garden Market. The fruit, when well ripened, has a semi-transparent appearance almost like china ware.

The tree is of spreading growth and one of the strongest and most vigorous in habit. It is very hardy and bears abundantly. The wood of the young shoots, which are stout and long, is of a dark brown colour thickly covered with large grayish white dots, which readily distinguish this from almost every other variety.



1. Dumelow's Seedling



2. Annie Elizabeth

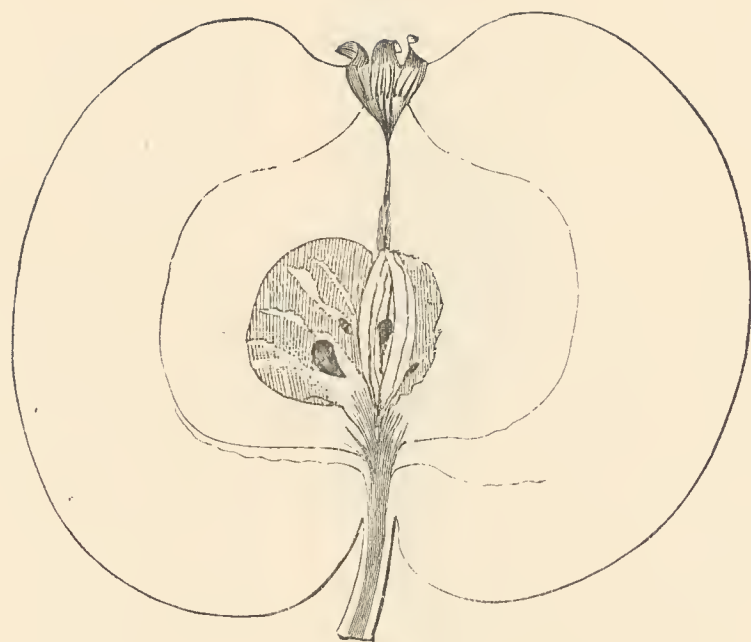
3. Prince Albert



4. Cockpit

5. Greave's Pippin





## 2. ANNIE ELIZABETH.

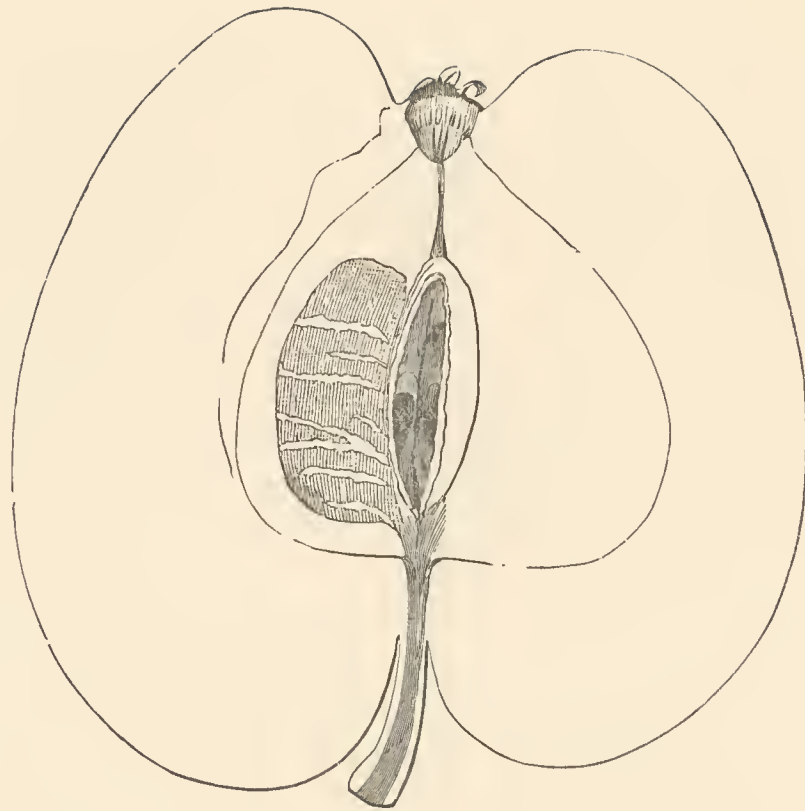
This seedling was raised by Messrs. Harrison & Son, of Leicester, and the fruit received a first-class certificate on Oct. 6th, 1868, from the Royal Horticultural Society. Its pedigree is not exactly known, but it is believed to have been obtained from the *Bess Pool*.

*Description.*—Fruit: large, round, widest at the base, and prominently ribbed or angular. Skin: pale yellow on the shaded side, but streaked and spotted with bright crimson on the side next the sun. Eye: large and open, deeply set in an irregular angular basin. Stalk: short, deeply inserted. Flesh: white and of a firm yet crisp and tender texture, with a fine, brisk, sprightly flavour.

An excellent late kitchen apple, in season through the winter months, and very good for dessert if kept until the spring. When well kept it lasts from December to June, or even until apples come again.

The tree is of upright growth, sturdy and compact in habit, making an excellent pyramid. The leaves are very large, and so too is the fruit, which it bears in good quantity.





3. PRINCE ALBERT.

[SYN: *Lane's Prince Albert.*]

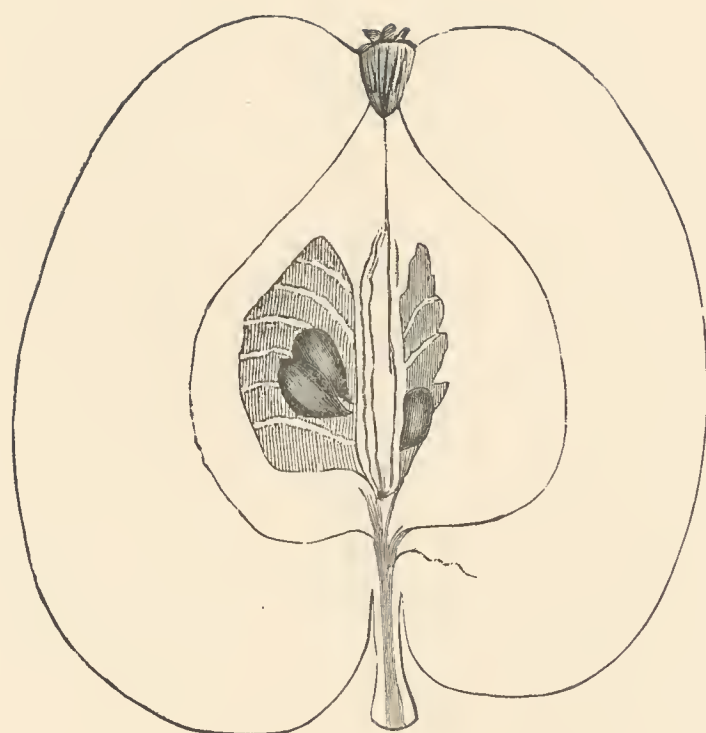
This handsome apple was raised by Mr. John Lane, of Berkhamstead, from the *Russet Nonpareil* fertilised by *Dumelow's Seedling*. It received its name on the occasion of the visit of Her Majesty and Prince Albert to Berkhamstead. A coloured illustration is given in the "Florist and Pomologist" for 1875.

*Description.*—Fruit: large, short conical, or ovate, even and regular in its outline, with broad ribs round the crown. Skin: smooth, bright grass green at first, but changing as it ripens to clear pale yellow. Eye: rather small, closed with erect pointed segments, which are reflexed at the tips, and set in a deep and rather angular basin. Stalk: over half an inch long, inserted in a deep funnel shaped cavity. Flesh: very tender, juicy, briskly acid, and with an agreeable flavour.

An excellent culinary apple, large and handsome, in season from November to January, or even to February or March if well kept.

The tree grows vigorously, is very hardy and bears well. It forms handsome pyramids on the crab stock and comes quickly into bearing.

N.B.—The apple called *Smart's Prince Albert* is a different variety altogether. It is a dessert apple grown in Kent, and a very good one. It bears some resemblance to the *Cornish Gilliflower* and keeps well until March or April.



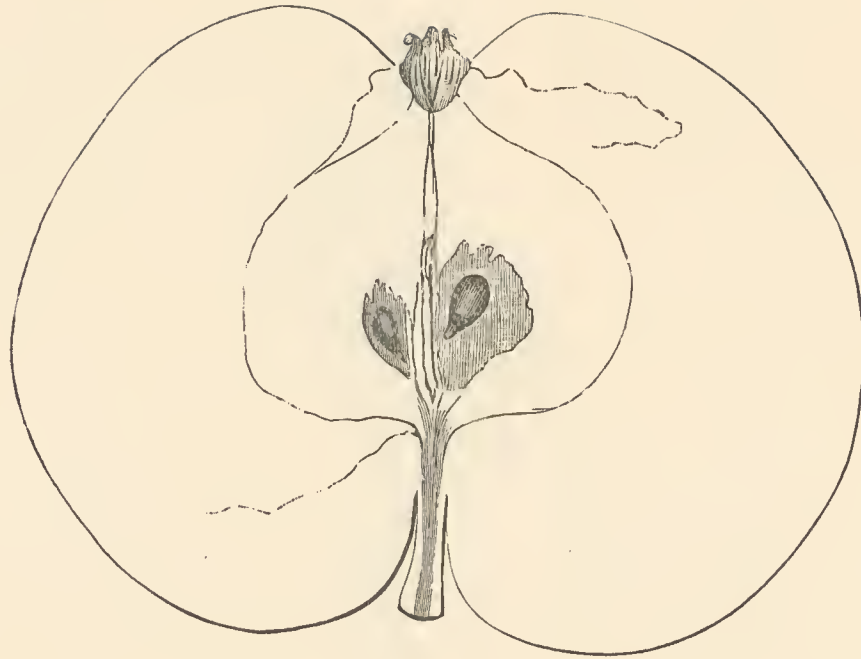
4. COCKPIT.

A favourite Yorkshire apple whose history cannot be found. Ronalds, Pl. xxxvii., gives a good figure of it.

*Description.*—Fruit: medium size, obtuse ovate and somewhat angular on the sides. Skin: green, changing as it ripens to greenish yellow, with a faint orange tint next the sun; covered all over with small russet dots and some lines of russet. Eye: closed with converging segments, placed in a rather shallow puckered basin. Stalk: about half an inch long, inserted in an abrupt cavity, which is lined with russet. Flesh: yellowish white, tender, juicy, and with a pleasant brisk acidity.

A culinary apple of excellent quality. In season during November and December.

The tree is of moderate size, very hardy and bears well. It is a favourite apple in the North of England and is well adapted for northern latitudes.



5. GREAVES' PIPPIN.

The origin of this excellent apple is not given in any of the leading pomological works, so who Mr. Greaves was, where he lived, and when he raised this apple, are facts lost to history,

*Description.*—Fruit : above medium size, roundish and depressed, very uneven and angular, terminating at the crown in prominent ridges. Skin : grass green, becoming yellowish green as it ripens, with a tinge of brownish red where exposed to the sun, intermixed with some broken streaks of crimson ; the surface is considerably covered with large masses of smooth ashy grey russet and sprinkled with large russet dots. Eye : closed with erect connivent segments, set in a deep and angular basin. Stalk : short and slender, inserted in a deep russet-lined cavity. Flesh : greenish, firm, juicy and agreeably flavoured.

A good culinary apple which, if well grown, will keep till apples come again.

The tree is very hardy and grows strongly. It bears freely either as a dwarf or standard.





1. River's Seedling Bergamot.



2. Bergamotte Cadette.



3. Gansel's Bergamot



5. Autumn Bergamot.



4. Bergamotte Suisse.

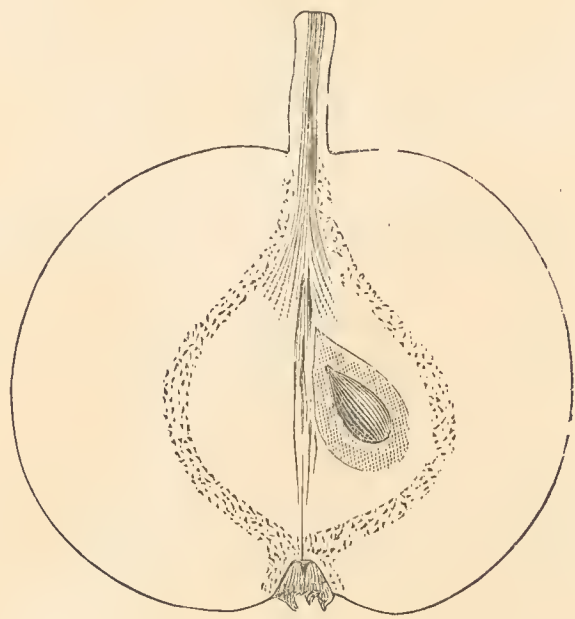


6. Bergamotte Dietrich.



## BERGAMOT PEARS.

The family of Bergamot Pears has been recognised from a remote antiquity. The name, says Manger, is not derived from Bergamo in Italy, as many have supposed, but from the Turkish words *beg*, or *bey*, a prince, and *Armoud*, a pear. He also shows that this Prince among Pears was formerly written *Begarmoud*, and not *Bergamotte*, by referring to Groen's "Niederlandisken;" and since its name is Turkish, he infers that the first variety came from Turkey. The varieties are now very numerous.



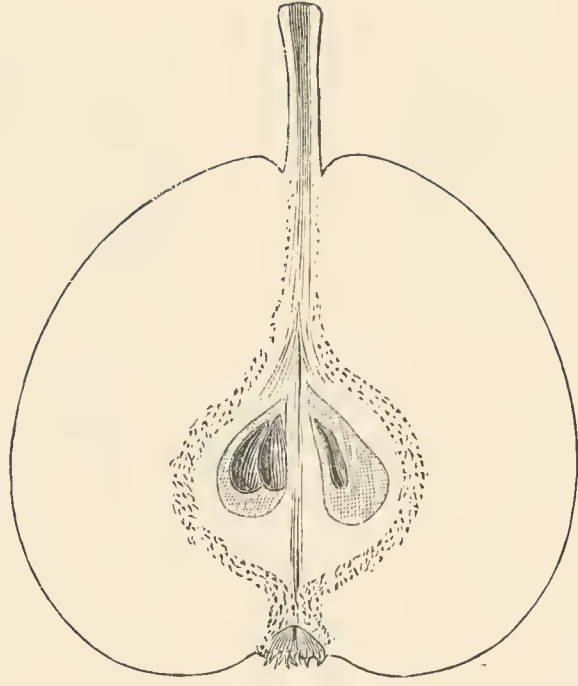
## 1. RIVERS' SEEDLING BERGAMOT.

One of the many Seedlings raised by Mr. Rivers at Sawbridgeworth, (c. 1860).

*Description.*—Fruit : small, two inches and a quarter broad and two inches high ; round, but rising unequally at the insertion of the stalk. Skin : green, changing to yellowish green as it becomes mature, with small patches of brown russet particularly around the stalk. Eye : small, and but very slightly depressed. Stalk : half to three quarters of an inch long, stout and irregular in shape with level insertion, or in a very slight and narrow cavity. Flesh : yellowish, very juicy, melting, sweet, and with a pleasant perfumed flavour.

A very pleasant pear in season in September and October.

The tree grows freely, and when full grown bears abundantly.



2. BERGAMOTTE CADETTE.

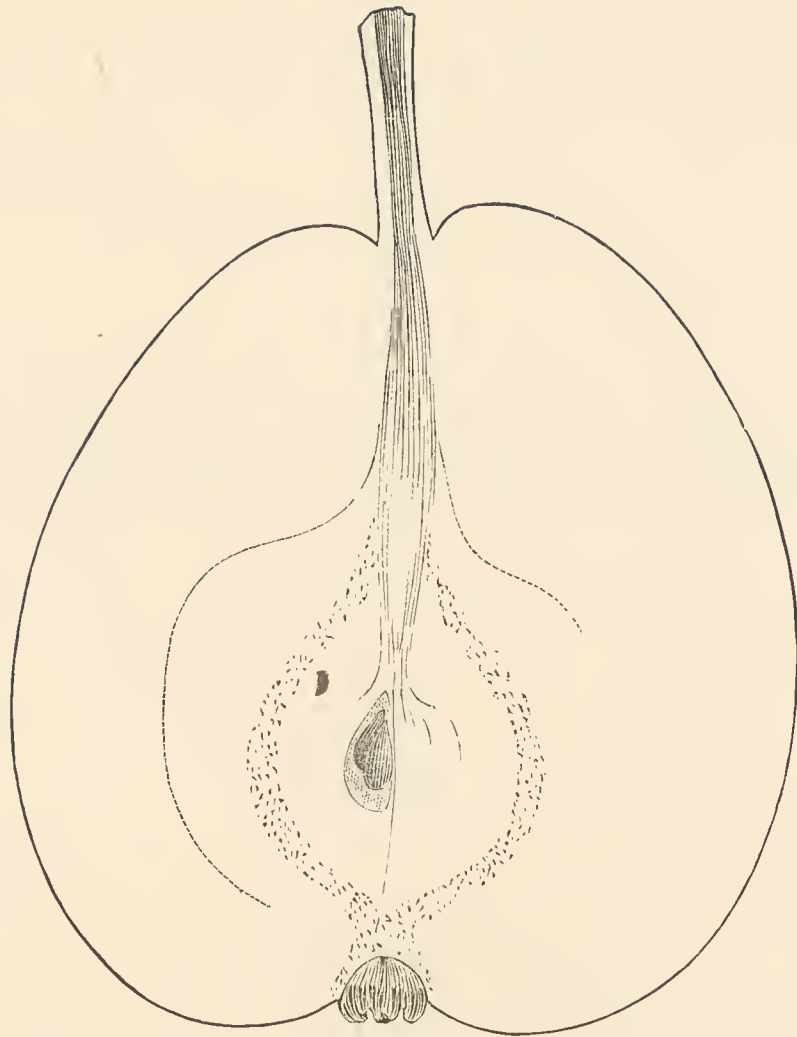
[SYN: *Cadette*; *De Cadet*; *Cadet de Bordeaux*; *Biémont*; *Milan*; *Milan de Bordeaux*; *Voye aux Prestres*.]

The origin of this pear is not stated in any of the leading authorities. In the Horticultural Society's Catalogue it is made synonymous with *Beurré Beauchamps*, but as it is quite distinct from the *Beurré Beauchamps* of Van Mons, as sent to Dr. Hogg from Belgium, the synonyme is omitted.

*Description*.—Fruit: medium sized, two inches and a half high and two inches and a quarter wide; roundish obovate, generally smaller on one side the axis than the other. Skin: yellowish green, changing to a pale yellow, with a dull brownish red blush on the side next the sun. It is covered with a thin pale brown russet and large dots, which are brown on the shaded side and grey next the sun. Eye: open, with long acuminate spreading segments, set in a wide rather deep, but sometimes shallow basin. Stalk: three quarters of an inch long, inserted in a small cavity. Flesh: white, tender, melting and very juicy, with a rich, sugary and musky flavour.

A very good dessert pear which ripens in October, and continues in season, ripening successively in January, February and March.

The tree is hardy, vigorous, and an excellent bearer. It succeeds well as an open standard. It well deserves cultivation, for though not equal to *Winter Nelis* and some other of the best sorts, it will often be found to afford supply, in the intervals of ripening of other pears.



3. GANSEL'S BERGAMOT.

[SYN: *Bonne Rouge*; *Brocas' Bergamot*; *Diamant*; *Gurlé's Beurré*; *Ivè's Bergamot*; *Staunton*.]

It is generally believed that this variety was raised from a seed of the *Autumn Bergamot*, by Lieut. General Gansel, at his seat Donneland Park, near Colchester, in 1768; and this account rests upon a communication to that effect from David Jebb, Esq., of Worcester, a nephew of General Gansel, to Mr. Williams of Pitmaston. Mr. Lindley however says—the *Bonne Rouge* of the French is evidently the same sort, and the English name must have been given after it had been received from that country." In the manuscript Catalogue of the Brompton Park Nursery it appears that both the *Bonne Rouge* and *Brocas' Bergamot*, were cultivated there in 1753, and it had probably been grown there at a much earlier period under both these names, so that it is exceedingly doubtful whether General Gansel had anything to do with its origin, and it is most probable that he had not. A good figure of it is given by Lindley, Pl. 35.

*Description*.—Fruit: full medium size three inches wide, and two and a half to three inches long; roundish, inclining to obovate, and flattened at the apex. Skin: greenish yellow on the shaded side, and reddish brown next the sun; the whole thickly strewed with russety dots and specks. Eye: small and open, with broad ovate reflexed segment, set in a shallow basin. Stalk: short and fleshy, half an inch long, inserted in a round very shallow cavity, frequently between two



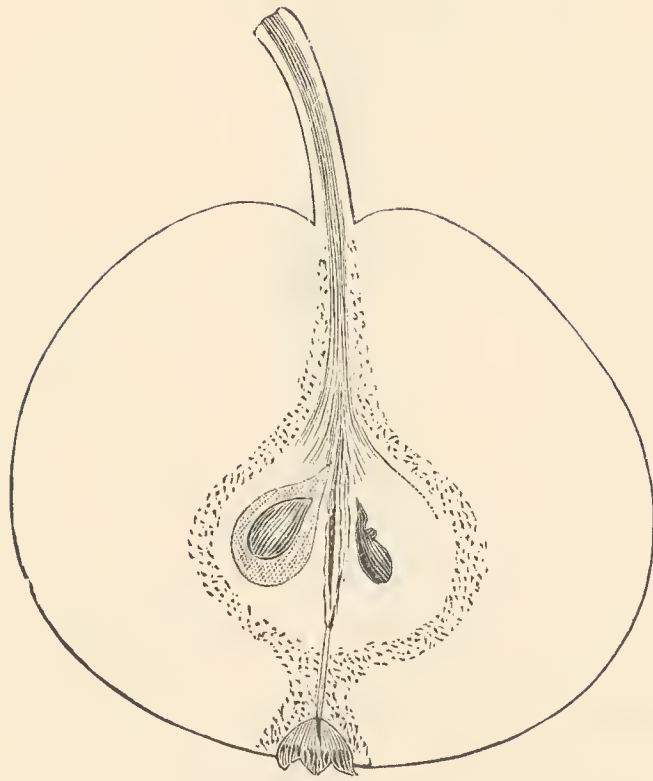
## PLATE LIII.

bosses, or there is at least one. Flesh : white, buttery, melting but gritty, very juicy, rich, sugary, aromatic and having a strong musky flavour.

This is a dessert pear of the highest merit when well ripened. Lindley says—"Among our native English Autumnal Pears, this perhaps, holds the highest rank, whether we consider its beauty, its excellence, or its prolific nature." This gives it too high a character, and has often lead to great disappointment, for, to have it in perfection, when it is really delicious, it is necessary that the tree should be planted against a South East wall. If not well ripened, it is worthless, and it is not every soil and situation that will suit it.

The tree is a shy bearer when young, but when mature and as it becomes aged, it produces a great abundance of fruit though of smaller size. With a view of increasing its fruitfulness, it has been recommended to impregnate the flowers with the pollen of the *Autumn Bergamot*, or some other hardy variety.

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## 4. BERGAMOTTE SUISSE.

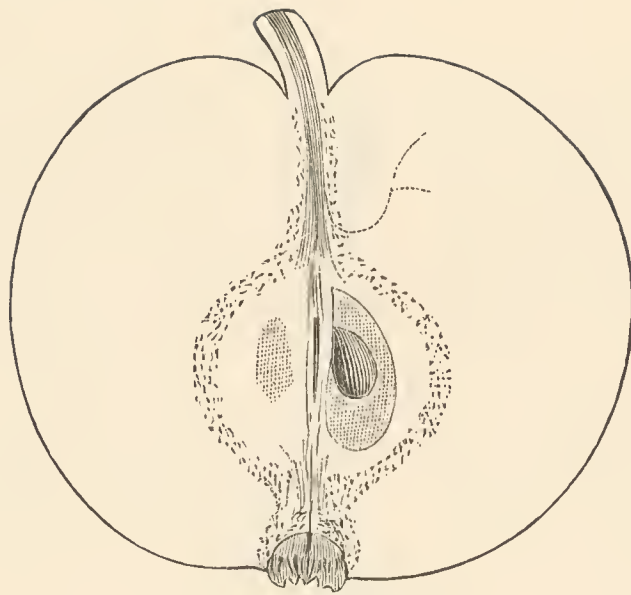
[SYN: *Bergamotte Suisse Ronde*; *Bergamotte Panachée*; *Bergamotte Marbrée*; *Bonté Bergamotte*; *Bergamotte Rayée*; *Schweizerbergamotte*, *Swiss Bergamot*.]

An old French dessert pear whose early history is lost.

*Description*.—Fruit: medium sized, roundish and flattened, somewhat inclining to turbinate. Skin: smooth and beautifully striped with green and yellow, and faintly tinged with red when it is exposed to the sun. Eye: open, placed in a round shallow basin. Stalk: three quarters of an inch long, inserted in a small cavity. Flesh: white, melting and buttery, with a sugary and perfumed flavour.

It is a very pretty variety on the table, but is only of second quality. It is in season in October.

The tree in rich soil is a vigorous grower, and an excellent bearer; but unless grown in a favourable situation it is liable to canker. It succeeds well either on the pear or quince, but requires a wall in this climate to bring the fruit to perfection. Poiteau considers this pear a variegated variety of *Bergamotte D'Automne* which in all probability it is.



5. AUTUMN BERGAMOT.

[SYN: *Common Bergamot*; *Bergamot*; *English Bergamot*; *York Bergamot*.]

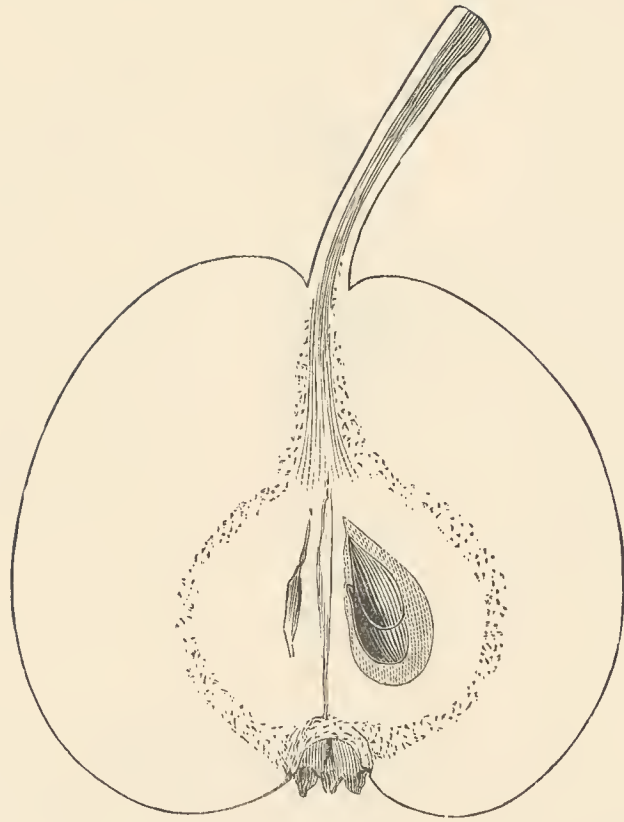
It has been stated by Switzer, and by some subsequent writer evidently on his authority, that the *Autumn Bergamot* "has been an inhabitant of our island ever since the time that Julius Cæsar conquered it. Possibly it was the Assyrian Pear of Virgil—*quod a Syriâ translata fuisset*—say some commentators, and was as may be deduced from them, part of the furniture of the once famous and celebrated Gardens of Alcinous." This can only be conjecture unsupported by any well founded evidence, and is therefore extremely improbable. It is rather singular, however, that Switzer is the first English author who mentions it. It is not noticed in the lists of Rea, Worledge or Evelyn, nor yet in the very comprehensive list of Leonard Meager, of the fruits which were cultivated in the London Nurseries in 1688. Nor is it even mentioned by Ralph Austin, Parkinson, nor William Lawson, nor indeed by any author prior to Switzer himself. Parkinson speaks of the Winter Bergamot as one "of two or three sorts, being all of them small fruits, somewhat greener on the outside than the summer kinds; all of them very delicate and good in their due time; so some will not be fit to be eaten when others are well nigh spent, many of them outlasting another by a month or more." Of the Autumn Bergamot, however, there is no record.

Lindley figures this well-known pear in Plate 120.

*Description*.—Fruit: small, two inches and a half wide, and the same in depth; roundish and somewhat depressed. Skin: yellowish green, with dull brown on the side next the sun, and covered all over with rough grey russety specks. Eye: small and open, set in a shallow basin. Stalk: half an inch long, stout, inserted in a wide, round, and even cavity. Flesh: greenish white slightly gritty at the core, but otherwise tender, melting, juicy, and richly flavoured.

An old dessert pear of the first quality, ripe in October.

The tree is a vigorous grower and hardy. It forms a handsome standard, and bears abundantly. It succeeds well either on the pear or quince stock.



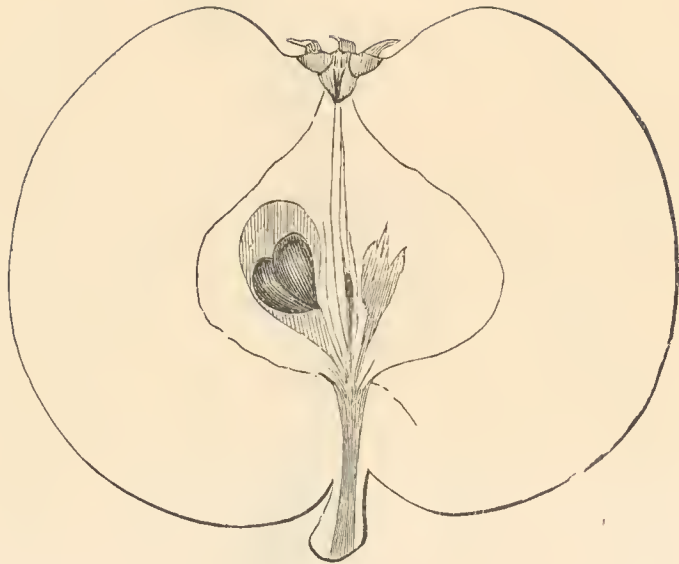
## 6. BERGAMOTTE HERTRICH.

This pear was raised by one Herr Hertrich, near Bollwyler, in Alsace, and was brought into notice by Messrs. Baumann, the celebrated Nurserymen of Bollwyler, in whose catalogue it appeared in 1863.

*Description.*—Fruit : Bergamot-shaped, inclining to roundish obovate, even in its outline except round the stalk where it is furrowed. Skin : very much covered with ashy grey russet, through which the grass green ground may be seen. On the side next the sun it has a brownish tinge, and there is a patch of thin pale brown russet surrounding the stalk and the eye. Eye : with narrow incurved segments, set in a shallow and furrowed basin. Stalk ; three quarters of an inch long, inserted in a narrow cavity. Flesh : yellowish, with a greenish tinge under the skin, melting and juicy, with a rich flavour somewhat resembling the *Swan's Egg*, and a fine aroma.

A delicious pear ; in season from January to May, or June.

Sir Henry Scudamore Stanhope, Bart., of Holme Lacy, introduced this pear in 1865. He says of it—“ I have only grown it as a cordon, but have found it a strong grower and good bearer. The flavour is good, but it has not been so melting some years as others. It is an excellent keeping pear, indeed this is one of its valuable qualities ; at the same time it is easily brought forward in a warm room. I do not rank it so high as *Glou Morceau*, or *Winter Nelis*, as a January pear, but it keeps much longer than either.” All agree in calling it a hardy grower and a great bearer.



1. WYKEN PIPPIN.

[SYN: *Warwickshire Pippin*; *Arley*; *Girkin Pippin*.]

This well known variety is said to have originated from seed, saved from an apple which Lord Craven had eaten on his travels from France to Holland, and which was planted at Wyken, about two miles from Coventry (c. 1700). According to Mr. Lindley, the original tree was in existence in 1827. It was then very old, and presented the appearance of an old trunk, with a strong sucker growing from its roots.

Ronalds gives a figure of this apple, Plate xli., fig. 1.

*Description*.—Fruit: below medium size, two and a half inches broad and two inches high; oblate, even and handsomely shaped. Skin: smooth, pale, greenish yellow in the shade, but with a dull orange blush next the sun, and sprinkled all over with russety dots and patches of delicate russet, particularly at the base. Eye: large and open, set in a wide, shallow and plaited basin. Stalk: very short, imbedded in a shallow cavity. Flesh: yellow, tinged with green, tender, very juicy, sweet and richly flavoured.

A valuable and delicious dessert apple of the first quality. It is in season from December to April.

The tree is healthy, a good grower, and an excellent bearer. It is a very favourite variety in Warwickshire and the adjoining counties.



1. Wyken Pippin

2. American Mother

3. Gogar Pippin.



5. Ashmead's Kernel



4. Cockle's Pippin.



6. Brownlee's Russet

7. Aromatic Russet

8. Boston Russet.

9. Wanstell





2. AMERICAN MOTHER.

[SYN : *Mother Apple* ; *Queen Anne* ; *Gardener's Apple*.]

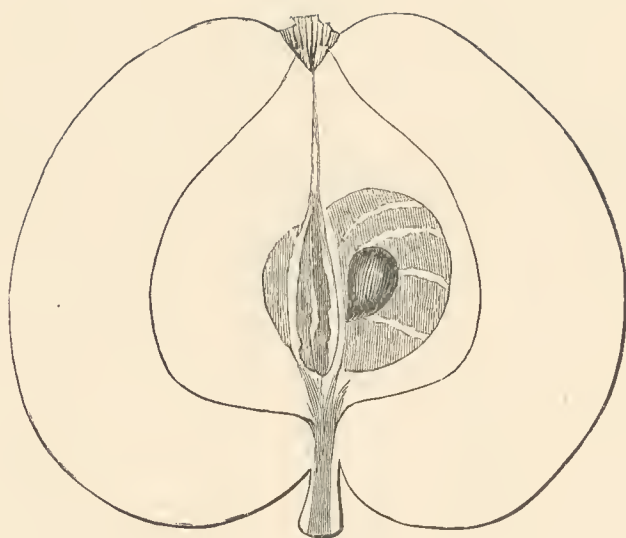
This American apple originated at Bolton, Massachusetts, about the beginning of the present century, and was introduced by Mr. Rivers, of Sawbridgeworth.

*Description.*—Fruit : above medium size, conical, uneven and undulating on its surface, and generally higher on one side of the crown than the other. Skin : golden yellow, covered with patches and streaks of crimson on the side next the sun, and strewed with russet dots. Eye : small, closed and tapering, set in an open basin. Stalk : half an inch long, very slender and inserted in a deep cavity. Flesh : yellowish white, remarkably tender, crisp and breaking, very juicy, sweet and with a balsamic aroma.

One of the best dessert apples in October.

The tree is hardy and grows well. It is one of the few American apples that will ripen their fruit well in this country.





3. GOGAR PIPPIN.

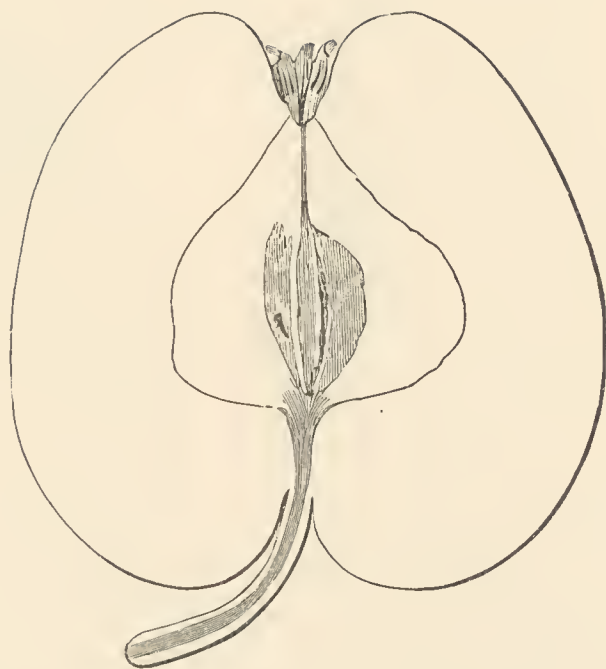
[SYN : *Stone Pippin.*]

This variety is said to have originated at Gogar, near Edinburgh, and hence to have derived its name.

*Description.*—Fruit : medium sized, roundish, obscurely angled and slightly flattened. Skin : pale green, thick and membranous, strewed all over with small russet dots, and faintly mottled with a tinge of brownish red next the sun. Eye : small and closed, set in a narrow, shallow and plaited basin. Stalk : short, inserted in a very shallow cavity. Flesh : greenish white, tender, juicy, sugary and brisk.

A long keeping dessert apple, in season from January to March, or even May ; it is this property which gives it its chief merit.

The tree is of upright growth, so hardy and prolific that it seems almost indifferent as to situation.



## 4. COCKLE'S PIPPIN.

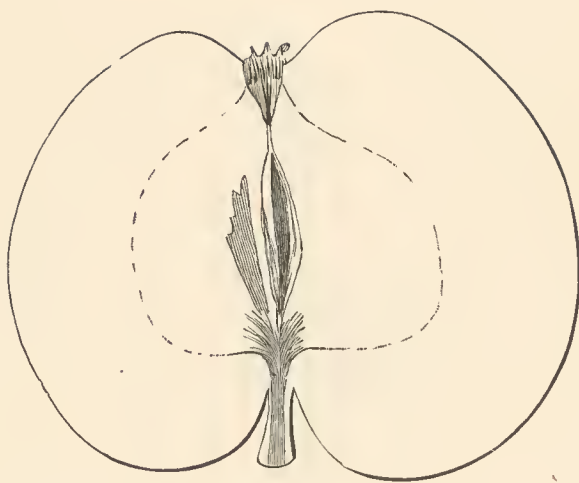
[SYN: *Nutmeg Pippin*; *Nutmeg Cackle*; *Brown Cackle*; *White Cackle*.]

This variety was raised by a person of the name of Cockle, near Godstone, in Surrey. The date of its origin is not given, but it was probably towards the commencement of the present century. Lindley gives a characteristic figure of it, Pl. 136.

*Description.*—Fruit: medium sized, conical or ovate, and slightly angular on the sides. Skin: greenish yellow, changing as it ripens to deeper yellow, dotted with small grey dots, and covered all over the base with delicate pale brown russet. Eye: small and slightly closed, set in an irregular and somewhat angular basin. Stalk: an inch long, rather slender, and obliquely inserted in a round and deep cavity, which is lined with russet. Flesh: yellowish, firm, tender, crisp, juicy and sugary, with a pleasant aromatic flavour.

An excellent dessert apple of the finest quality, in season from January to April. It is much valued in the London market from its good keeping qualities.

The tree is hardy and bears well, but is rather apt to canker. It is grown abundantly in Sussex and the adjoining counties. It succeeds well upon the Paradise stock in a sheltered place, but is best grown as a standard on the Crabstock.



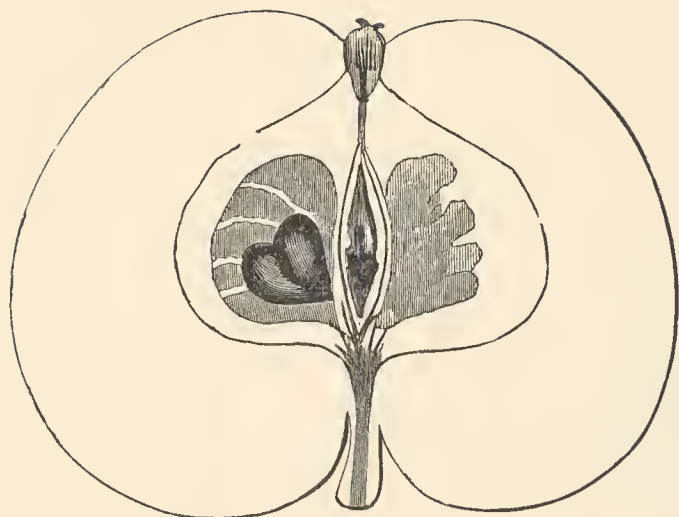
5. ASHMEAD'S KERNEL.

This excellent variety was raised in the city of Gloucester, in the garden of Dr. Ashmead, an eminent physician there, at the beginning of last century (c. 1700). The original tree existed until within the last few years, when the ground on which it stood was sold to build the houses which now form Clarence Street. It had obtained very considerable celebrity in the locality by the middle of the century, but like the *Ribston Pippin*, it was a long time before it became generally appreciated. It was cultivated in the Brompton Park Nursery, in 1780, at which time it had been received from Mr. Wheeler, the Nurseryman at Gloucester; but it is not mentioned in the catalogue of the extensive collection of apples cultivated, by Miller and Sweet, of Bristol, in 1790.

*Description.*—Fruit: below medium size, round and flattened, but sometimes considerably elongated. Skin: light greenish yellow; covered with yellowish brown russet, and with a tinge of brown next the sun. Eye: small and partially open, placed in a moderately deep basin. Stalk: short, inserted in a round and deep cavity. Flesh: yellowish, firm, crisp, juicy, sugary, rich and highly aromatic.

*Ashmead's Kernel* is a dessert apple of the very first quality. It has all the richness of the *Nonpareil*, but it is more sweet and juicy. It is in season from November until May.

The tree is very hardy and bears well. It is so similar in its mode of growth, its shoots and leaves to the *Nonpareil*, that Dr. Lindley believed himself justified in considering it a seedling from that variety. It is, however, more hardy, and will succeed in situations unfavourable to the *Nonpareil*. It should be found in every good garden.



6. BROWNLEES' RUSSET.



7. AROMATIC RUSSET.

## 6. BROWNLEES' RUSSET.

This variety was introduced, about the year 1848, by Mr. Wm. Brownlees, a Nurseryman at Hemel Hempstead, Hertfordshire.

*Description.*—Fruit : large, roundish ovate, and rather flattened. Skin : green and russety, with brownish red next the sun. Eye : closed. Stalk : short, deeply inserted. Flesh : greenish white, tender, juicy, sweet, briskly flavoured and aromatic.

An excellent late apple, suitable either for dessert or culinary purposes.

The tree is a vigorous grower. It is hardy and bears well as a standard, for which it is best adapted.

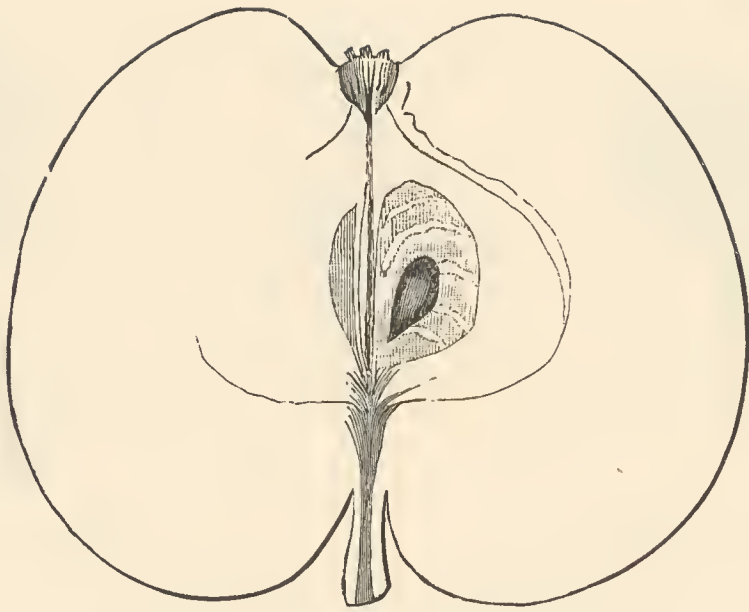
## 7. AROMATIC RUSSET.

The origin of this tree is nowhere given. It is often confounded with the *Golden Russet*, but is not the same variety.

*Description.*—Fruit : medium sized, two inches and a half wide, and about two inches and a quarter high ; roundish ovate, flattened above and below. Skin : greenish yellow, almost entirely covered with brownish grey russet, strewed with brownish scales on the shaded side, and slightly tinged with brownish red, strewed with silvery scales on the side exposed to the sun. Eye : small and open, with broad re-curved segments, and set in a rather shallow basin. Stalk : short, inserted in a deep and round cavity. Flesh : greenish yellow, firm, crisp, brisk, sugary and richly aromatic.

A highly flavoured dessert apple of the first quality, in season from December to February.

The tree is hardy and an abundant bearer.



8. BOSTON RUSSET.

[SYN : *Roxbury Russet* ; *Shippen's Russet* ; *Putman's Russet*.]

This is an old American variety. There is no knowledge as to its origin, except such as may be drawn by inference from its name. It is extensively grown in the neighbourhood of Boston, U.S., both for home consumption and for exportation to England.

*Description*.—Fruit : medium sized, three inches and a quarter wide, and two inches and a half high ; roundish, and somewhat flattened, narrowing towards the apex and slightly angular. Skin : covered entirely with brownish yellow russet intermixed with green, and sometimes with a faint tinge of reddish brown next the sun. Eye : closed, set in a round and rather shallow basin. Stalk : long, slender, and inserted in a moderately deep cavity. Flesh : yellowish white, juicy, sugary, brisk and richly flavoured.

A very valuable dessert apple of the first quality, in season from January to April, May, or even until June. It partakes somewhat of the flavour of the *Ribston Pippin*, or rather is between that and the *Nonpareil*. As a late winter dessert apple it is not to be surpassed. It sells well and is therefore very profitable to grow.

The tree is of spreading growth, not large, but healthy, very hardy and an immense bearer. When grafted on the paradise stock, it is well suited for being grown as a dwarf, or espalier. It is one of the few introduced American varieties that attain perfection in this country.



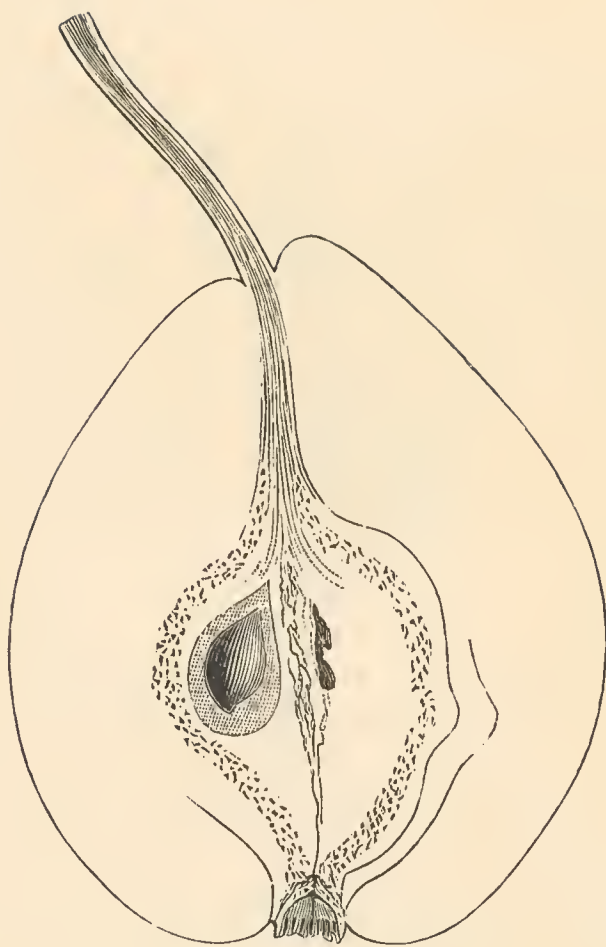
9. WANSTALL.

This excellent apple was raised at Green Street, near Sittingbourne, in Kent, by a tailor of the name of Wanstall, about the beginning of the present century (c. 1800).

*Description.*—Fruit : medium sized, two inches and a half wide, and two inches and a quarter high ; roundish, but narrowing a little towards the eye, with five prominent angles on the sides, which terminate in ridges round the apex, thus rendering the shape distinctly five sided. Skin : deep golden yellow on the shaded side, but red, which is striped and mottled with darker red, on the side next the sun ; marked with patches and veins of thin grey russet, and strewn all over with russet dots. Eye : half open, with broad, flat segments, set in an angular and plaited basin. Stalk : half an inch long, deeply inserted in a round cavity. Flesh : yellow, firm, crisp, juicy, rich, sugary, and highly flavoured.

A dessert apple of the very first quality, equal in flavour to the *Ribston Pippin* ; it will keep until May or June.

The tree is hardy and bears well.



1. GLOU MORCEAU

[SYN: *Beurré d'Hardenpont*; *Roi de Wurtemberg*; *Hardenpont d'Hiver*; *Beurré de Cambron*; *De Cambron*; *Glou Morceau de Cambron*; *Got Luc de Cambron*; *Goulu Morceau*; *Beurré de Kent*; *Beurré Lombard*; *Colmar d'Hiver*; *Linden d'Automne*.]

The Abbé Nicolas Hardenpont who raised this valuable pear was born at Mons, in Hainault, in 1705. He studied at the Louvain University, entered the Church and became a secular priest in his native town. He had a garden at the foot of Mont Panisel, in which he carried on his efforts to obtain new varieties of fruit, with great perseverance and with wonderful success. He continued his sowings about the year 1730, and awaited the results during a space of 30 years. An old indication assigns the date of 1758 to his obtaining the *Passe Colmar*, that of 1759 to that of the *Beurré d'Hardenpont* (or *Glou Morceau*), and that of 1762 to that of the *Beurré Rance*; whilst his varieties, the *Délices d'Hardenpont*, and the *Fondante Panisel* were obtained still later." M. Du Mortier, a very distinguished Belgian botanist, from whose work the "Pomone Tournaisienne" these facts are taken, thinks the Abbé must have had recourse to artificial cross fecundation in order to obtain such fortunate results, for the sexes of plants had been plainly indicated by Camerarius since 1649, and he may even have met the immortal Linnæus himself. M. Du Mortier believes, the *Beurré L'Hardenpont* (or *Glou Morceau*) to be "a cross between the *Besi de Chaumontel* and the *Doyenné*, since it has the tortuous wood, the undulated leaves, and the shape of fruit of the former, with the delicate melting flesh and the golden skin of the latter." If this supposition is true, Nicolas Hardenpont was the first to produce new varieties of fruit by cross



1. Glou Morceau.



2. Jersey Gratioli.



3. Marie Louise d'Uccle.



4. Marie Louise.



5. Nouveau Poiteau.







fertilization, and it must also be added that he kept his secret so effectually, that it remained for Thomas Andrew Knight to introduce the practice generally, some 70 or 80 years afterwards.

Van Mons afterwards named this pear *Roi de Wurtemberg*, and received a handsome snuff-box as an acknowledgment of the compliment from the King of Wurtemberg, but this was an error that was only temporarily successful.

In the environs of Mons, where the pear originated, the *Beurré d'Hardenpont* was much oftener called the *Glou Morceau*, converted afterwards by the French, when M. Noisette brought it from Belgium in 1806, into *Goulu Morceau*. The word "glout" in Walloon signifies dainty or delicate and thus "glou morceau" means dainty; it: "goulu," on the contrary, signifies greedy, or great eater; so the *Beurré d'Hardenpont* has become, through this strange alteration in name by the French, a gluttonous eater, instead of a fruit worthy of being eaten.

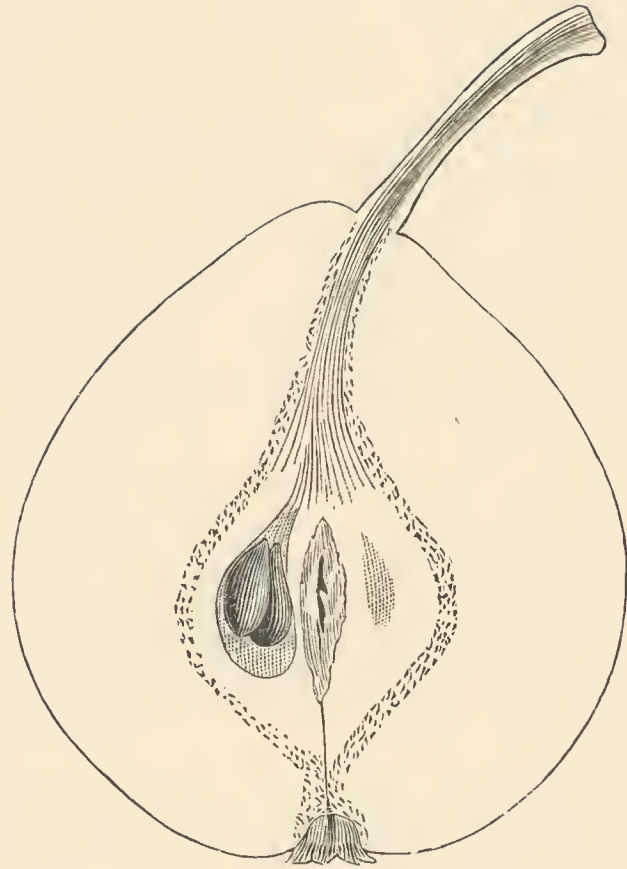
*Description.*—Fruit: above medium size, three inches and a quarter long, and two and three-quarters wide; obovate, narrowing obtusely from the bulge to the eye and the stalk. Skin: smooth, pale greenish yellow, covered with greenish grey russet dots, and slight markings of russet. Eye: open, with long, flat, leafy segments set in a rather deep basin. Stalk: an inch and a half long, rather slender, inserted in a narrow cavity. Flesh: white, tender, smooth and buttery, of a rich and sugary flavour.

A dessert fruit of the first quality, in season from December to January.

The tree is hardy, not disposed to canker, and bears well. It forms a handsome pyramid in the open ground, but requires a wall in Herefordshire. In warm situations it succeeds well as a standard on the pear stock. It ought to take its place in every garden.

A coloured figure is given in the Transactions of the London Horticultural Society, Vol. VII., Pl. 4, P. 148.





2. JERSEY GRATIOLI.

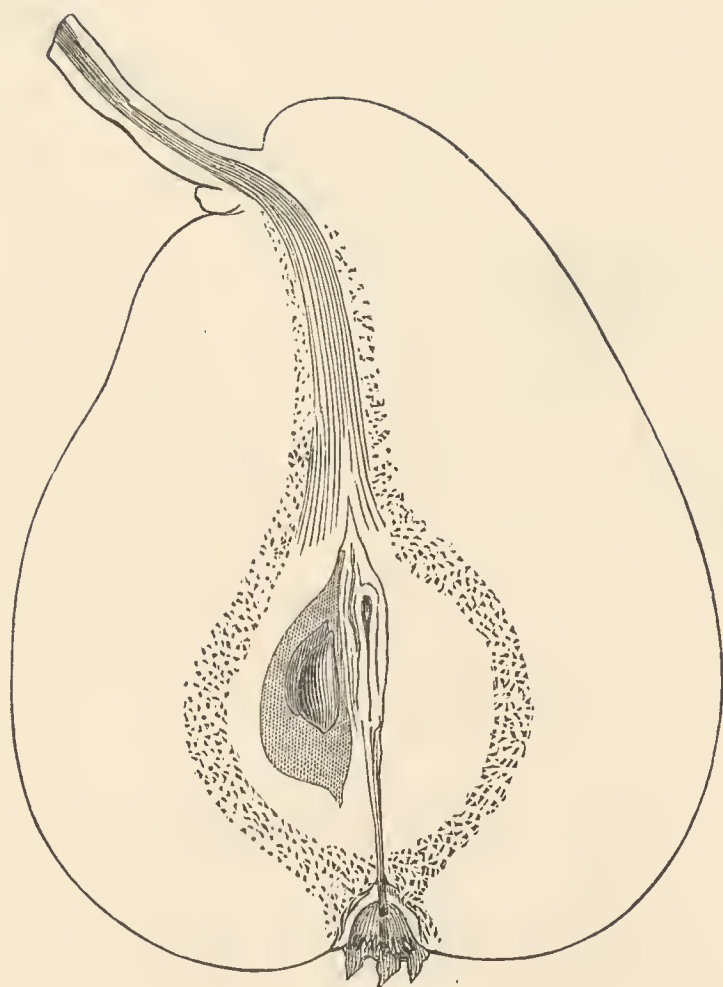
[SYN : *Gratioli* ; *Bedminster Gratioli* ; *Norris' Pear*.]

This pear is known in Jersey as "Gratioli," and under this name it had for some years been extensively cultivated by Mr. Norris, of Sion Hill, Isleworth ; but as "Gratioli" is the Italian name of *Bon Chrétien d' Eté*, to prevent confusion Mr. Robert Thompson named the present variety *Jersey Gratioli*. It must have been in this country a considerable time, as there is a tree growing in the garden of H. M. Bucknall, Esq., of Bedminster Lodge, near Bristol, which he considered in 1856 to be fifty years old.

*Description*.—Fruit : medium size, roundish obovate. Skin : greenish yellow, covered with large round russet spots, and tinged with pale brown next the sun. Eye : open, set in an even shallow basin. Stalk : an inch long, inserted in a narrow cavity. Flesh : yellowish white, very melting, rich, sugary, and with a fine, sprightly, vinous flavour.

A dessert pear of the highest excellence. It is ripe in October, and lasts but a short time in perfection.

The tree is hardy and vigorous in growth, with erect dark brown shoots and obtuse hoary buds. It is very fruitful and bears freely as a standard. It is a good and valuable pear, suited to our climate, and well worthy of more extensive cultivation.



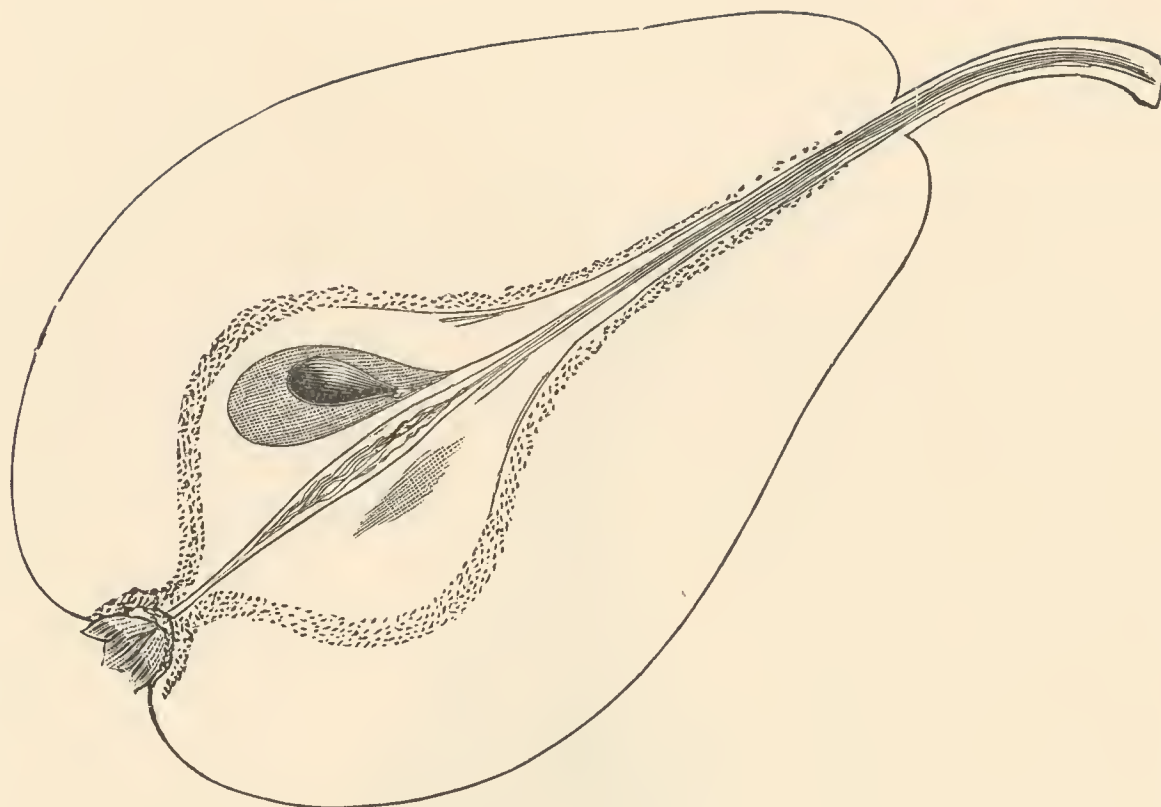
### 3. MARIE LOUISE D'UCCLE.

A seedling from *Marie Louise*, and so named from the village of Uccle, near Brussels. It was raised by Mr. Gambier, of Uccle (c. 1840), and takes very much the character of its parent. It was introduced into England in 1855.

*Description.*—Fruit: rather large, pyriform. Skin: marked with pale cinnamon coloured russet, much in the way of *Marie Louise*. Eye: large and open, with long leafy segments set in a considerable depression. Stalk: an inch long, curved, stout and obliquely inserted on the end of the fruit by the side of a fleshy lip. Flesh: fine grained, buttery and melting, very juicy and richly flavoured.

A pear of the highest quality, ripe from the middle of October to the beginning of November. It differs from *Marie Louise* in having a peculiar and fine aroma, resembling somewhat that of *Gansel's Bergamot*.

The tree grows freely when grafted on the genuine stock, on which it soon forms a robust and prolific pyramid, which the *Marie Louise* does not. It is a fine variety and worthy of extensive cultivation.



4. MARIE LOUISE.

[SYN : *Marie Louise Delcourt* ; *Marie Louise Nova* ; *Forme de Marie Louise* ; *Marie Chrétienne* ; *Princesse de Parme* ; *Braddick's Field Standard* ; *Doncklelaar*.]

The Abbé Duquesne raised this well-known variety in 1809 and named it in honour of Marie Louise, the Consort of Napoleon. It was sent into this Country in 1816 by Dr. Van Mons of Louvain, to Mr. Braddick of Thames Ditton, without a name. He planted it in a field as an open standard, where it succeeded so well and produced fruit so different in appearance, that is, so much more russety than that growing against a wall, that it was at first considered a distinct variety and was named *Braddick's Field Standard*.

An excellent coloured figure of this Pear is given in the Transactions of the London Horticultural Society, Vol. iv., pl. 20, p. 159.

*Description*.—Fruit : large, oblong, or pyriform. Skin : smooth, pale green, changing to yellow as it ripens, and marked with tracings of thin brown russet. Eye : small and open, set in a narrow and rather deep and uneven basin. Stalk : an inch and a half long, inserted without depression on one side of the apex, which is generally higher on one side than the other. Flesh : white, delicate, very juicy and melting with an exceedingly rich, sweet and vinous flavour.

A dessert pear of the highest merit, in season in October and November. In flavour and beauty, says Lindley, it has scarcely a superior.

The tree is hardy and vigorous. It succeeds best against a wall, though if grown as a pyramid or standard, the fruit is smaller but richer in flavour. It is rather an uncertain bearer, and it has been recommended to thin out the blossoms, leaving only two or three on a spray. It does not grow well on a Quince stock. It should have a place in every garden.



## 5. NOUVEAU POITEAU.

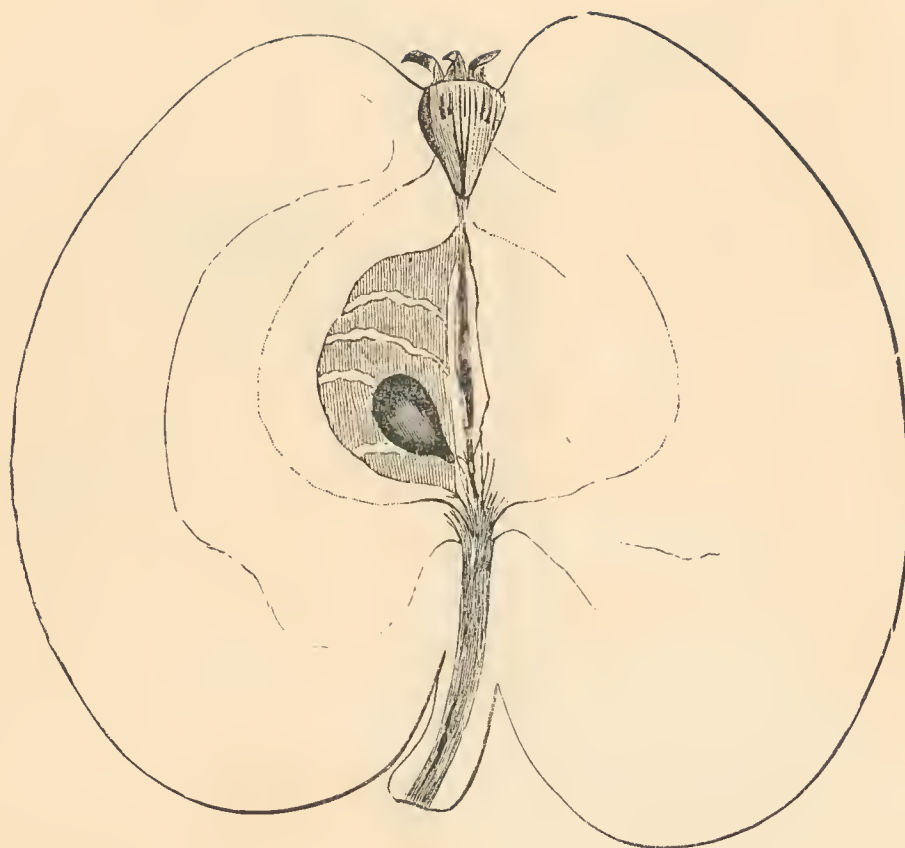
[SYN : *Tombe de l'Amateur.*]

A seedling of Van Mons, which first fruited in 1843, and was named in honour of M. Poiteau of Paris, director of the Royal Gardens, who was also an eminent pomologist.

*Description.*—Fruit : large, irregular in shape, obtuse oval, or pyramidal. Skin : pale or greenish yellow, mottled and streaked with pale brown russet, and of a dull reddish brown on the side towards the sun. Eye : closed, placed in a slight depression. Stalk : an inch, to an inch and a quarter long, obliquely inserted in a small cavity. Flesh : fine-grained, buttery, melting, and very juicy, rich, sugary, and highly perfumed.

A first-rate pear ; ripens in November, but without any change of colour. It requires watching therefore, for when ripe it keeps but a very short time. When fully ripe the skin becomes a little wrinkled near the stalk, and yields then to slight pressure.

The tree has a robust upward growth, and forms a handsome pyramid on the quince. It is very hardy, and has the great merit of often bearing well when other varieties fail.



1. KENTISH FILL-BASKET.

[SYN: *Lady de Grey's*; *Potter's Large*.]

The history of the precise origin of this fruit has been lost. It is not the fruit described as *Kentish Fill-basket* by Miller, Forsyth, nor yet of Rogers, which was evidently the *Kentish Codlin*. Ronalds figures this apple on Pl. ix., fig. 1.

*Description*.—Fruit: very large, four inches wide and three inches and a quarter high; roundish, irregular and slightly ribbed. Skin: smooth, yellowish green in the shade, and pale yellow with a reddish brown blush, streaked with deeper red on the side next the sun. Eye: large, set in a wide irregular basin. Flesh: tender and juicy, with a brisk and pleasant flavour.

An excellent culinary apple of first-rate quality, in season from November to January.

The tree is a strong and vigorous grower. It attains a large size, and is much better adapted for standards, than for espaliers or pyramids. It is very hardy and bears abundantly. Its fruit is very variable in shape and size.



1. Kentish Fillbasket



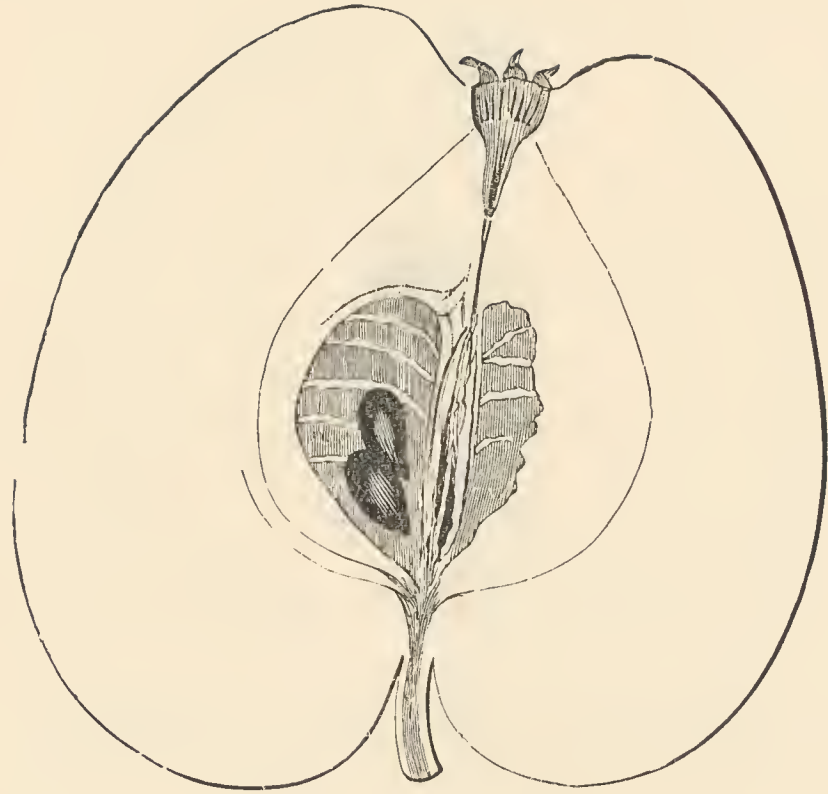
2. Calville Malingre

3. Calville blanche d'Hiver

4. Calville Rouge d'Automne







## 2. CALVILLE MALINGRE.

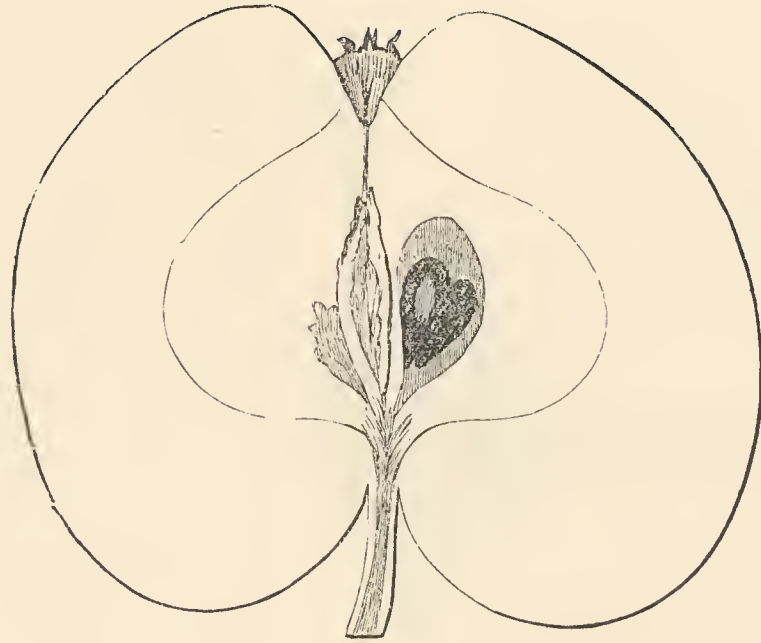
[SYN : *Malingre d'Angleterre.*]

The origin of this apple is not given in any of the leading works. It has a French name, but according to the French pomologists it has some connection with this country, though there is no evidence that it was ever grown to any extent in England. The name "malingre" has been supposed by some to apply to the variety, as liable to become mealy or unsound, but this is not so. In the Chatreux Catalogue this apple is spoken of as *bonne cuite pour les malades*, and thus the derivation of the name is probably due to its usefulness in the sick chamber.

*Description.*—Fruit : very large, elongated and distinctly ribbed. Skin : a little yellow in the deepest shade, but of a beautiful deep chocolate red next the sun marked with stripes of darker red, the whole surface being strewn with minute dots. Eye : small, set in a broad, deep and angular basin, which is surrounded with prominent knobs. Stalk : slender, deeply inserted in an angular cavity. Flesh : white, delicate, very juicy and charged with an agreeable acid.

A culinary apple of the first quality, in season from January to April.

The tree is very vigorous and hardy and bears well. It is better adapted for cultivation as a dwarf, or small standard, than as an espalier.



3. CALVILLE BLANCHE D'HIVER.

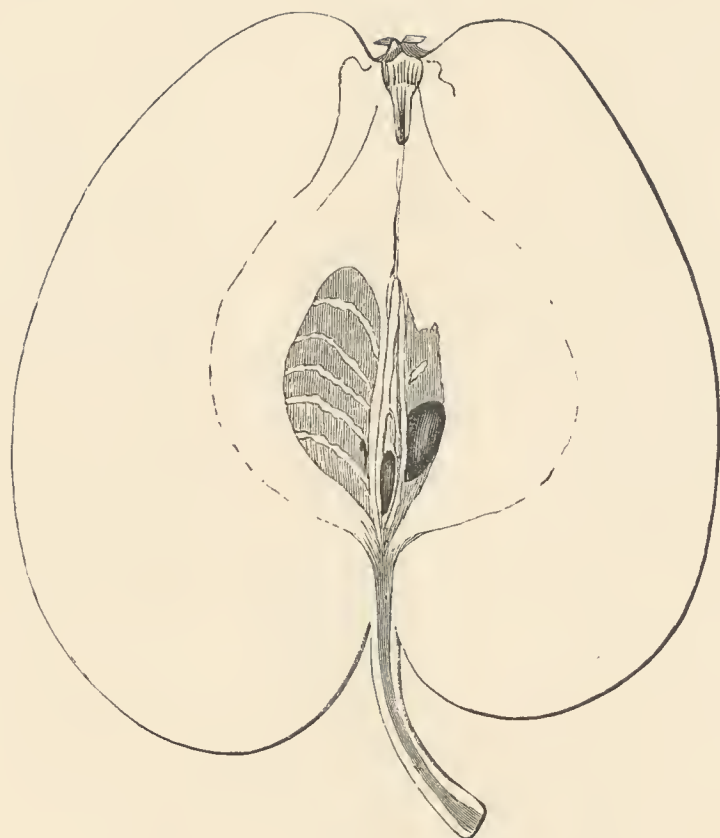
[SYN : *Calville blanche* ; *White Winter Calville* ; *Bonnet Carré*.]

The history and date of the origin of this apple is not given in any of the leading pomological works. It is probably of French origin as its name implies, and is certainly the favorite apple for culinary purposes on the Continent. It is figured by Ronalds, Pl. xxvii., fig. 4.

*Description.*—Fruit : large, three inches and a half wide and three inches and a quarter high ; roundish and flattened, with broad uneven and unequal ribs, extending the whole length of the fruit and terminating at the apex in prominent unequal ridges. Skin : delicate, pale yellow tinged with green, becoming bright golden yellow at maturity ; washed with deep red on the side next the sun, and strewed with brown dots and a few markings of greenish white russet. Eye : small and closed with stout and pointed segments, set in a deep irregular five-ribbed basin, which is surrounded with knobs. Stalk : three-quarters of an inch long, slender and inserted the whole of its length in a deep and angular cavity, which is lined with russet. Flesh : yellowish white, delicate and juicy, with a rich, lively and agreeable aromatic flavour.

A valuable winter apple adapted to all culinary purposes, and good also for dessert when apples are scarce. It is in season from January to April. It is considered on the Continent to be the finest of all apples for kitchen use, and it probably is so in warmer climates than our own.

The tree is hardy and bears well, but is apt to canker in wet ground. It is best grown as a dwarf standard or cordon on the paradise stock, when the appearance of the fruit is much improved. This variety will repay the trouble of orchard-house treatment, when the fruit is much larger and its flavour much improved.



## 4. CALVILLE ROUGE D'AUTOMNE.

[SYN : *Autumn Calville* ; *Autumn Red Calville*.]

This French apple has no history given to it in the pomological works. Ronalds gives a figure of it, Pl. viii.

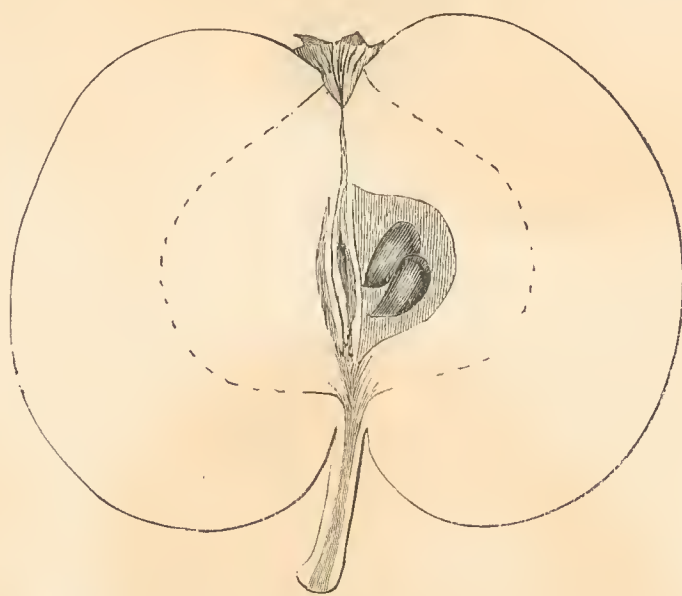
*Description*.—Fruit : large, three inches and a half wide, and three and a quarter high ; not so much flattened as the other Calvilles. Skin : pale red with a trace of yellow on the shaded side, but of a beautiful deep crimson next the sun. On the shaded side it is also marked with dots of a yellow colour. Eye : half open, set in a rather shallow ribbed basin, which is lined with fine down. Stalk : rather short, inserted in a wide and deep cavity, which is lined with russet. Flesh : white, tinged with red under the skin, and very much so on the side exposed to the sun ; it is tender, delicate and juicy, with a pleasant vinous and violet scented flavour.

An apple very highly esteemed on the continent both as a culinary and dessert fruit, but it requires a favourable season in this country to maintain its best qualities. It is in season during October and November.

The tree is a strong vigorous grower and attains a very large size. It bears abundantly when full grown. It is best grown here on the paradise stock as an open dwarf, and should not be closely pruned.

REDSTREAK APPLES.

The number and variety of *Redstreak Apples* is infinite. They abound in the orchards of Herefordshire, as they doubtless do elsewhere. The "Redstreak" is the most frequent form of coloration in the apple; and thus, when the seedling tree first bears fruit, or when an apple has no other recognised name, if the sun paints on it freely the bright streaks of crimson which are so attractive, it naturally takes the name of "Redstreak," with any other epithet, that may serve to distinguish it. Those "Redstreaks" only, which have obtained a character in the orchards from the virtue of their juices, will be noticed here. The renowned "Redstreak" of Lord Scudamore is no longer grown (see Plate xi., 3). It has long since been surpassed by superior varieties.



1. SPREADING REDSTREAK.

A variety so named from the spreading growth of the tree and the colour of its fruit. It has no known history.

*Description.*—Fruit: full medium size, roundish oblate, and regular in shape. Skin: greenish yellow with a deep blush next the sun, and streaked there with darker crimson. Eye: open, in a wide, shallow cavity; calyx segments, short and reflexed; anthers projecting from the centre. Stalk: slender, half an inch long, inserted in a narrow and regular cavity. Flesh: soft and sweet, with a rough acidulated taste. Juice very pale straw colour.

The chemical analysis of the juice (season 1881), by Mr. G. H. With, F.R.A.S., F.C.S., gave the following results:—

Density of fresh juice	...	...	...	...	1'049
Ditto after 24 hours exposure to air	...	...	...	...	1'053
One hundred parts were found to contain, of					
Sugar	...	..	...	...	11'600
Tannin, Mucilage, Salts, &c.	...	...	...	...	3'400
Water	...	...	...	...	85'000

This analysis proves its value as a cider fruit, not only from the quantity of its sugar, but also from the amount of Tannin, Mucilage, and Salts, which ensure its good qualities.

The tree grows to a large size, is very hardy and bears well. It is much grown in the valley of the river Froome, where the trees are many of them nearly a century old.



1. Spreading Redstreak.

2. Yellow Redstreak.

3. Upright Redstreak.



4. Cowarne Red.

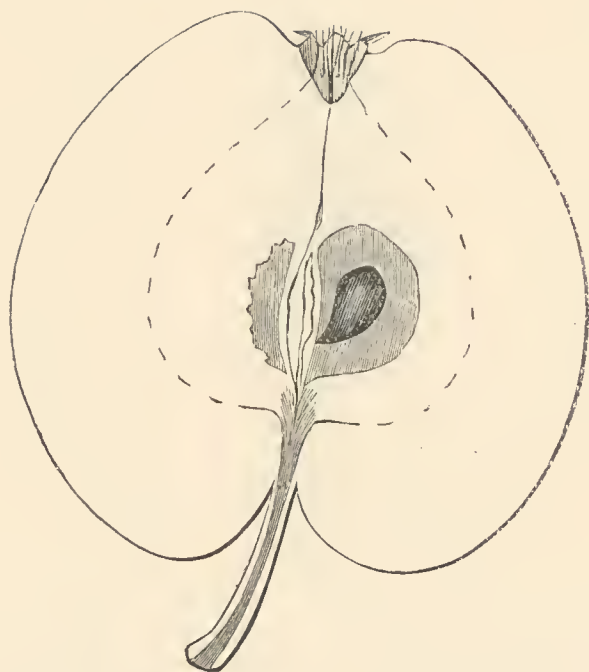


5. Cherry Pearmain

6. South Quining.

7. Knotted Kernel.





2. YELLOW REDSTREAK.

This variety is named from the colour of its fruit, a pale yellow ground-colour with thin crimson streaks.

*Description.*—Fruit: below medium size, often irregular in shape. Skin: yellow, with faint streaks of red on the side next the sun. Eye: small and open, set in a narrow plaited cavity, segments slightly converging and then reflexed; anthers projecting. Stalk: slender, three-quarters of an inch long, inserted in a narrow and deep cavity. Flesh: tender, sweet and pleasant flavoured, with some astringency. Juice: very pale in colour.

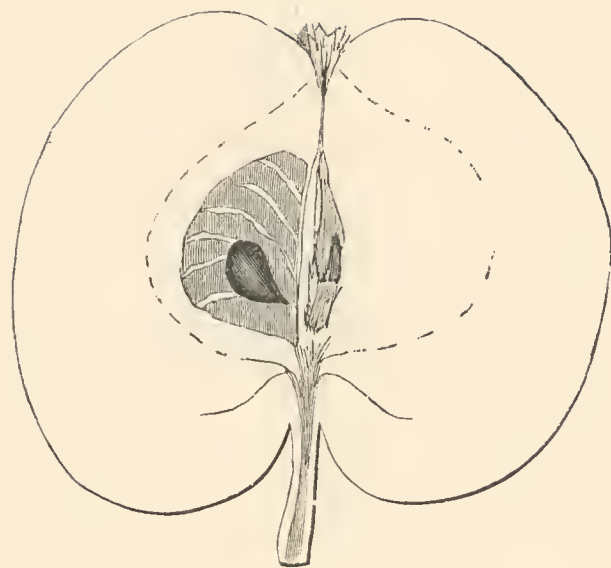
The chemical analysis of the juice of the *Yellow Redstreak* (Season 1881), by Mr. G. H. With, gave the following results:—

Density of fresh juice	...	...	...	...	1'050
Ditto after 24 hours exposure to air	...	...	...	...	1'053
One hundred parts (by weight) of the juice contained, of					
Sugar	...	...	...	...	12'380
Tannin, Mucilage, Salts, &c.	..	...	...	...	1'650
Water	...	...	...	...	85'970
					100'000
					100'000

The large amount of sugar contained in this fruit renders it valuable to mix with other varieties, which possess a greater amount of Tannin, Mucilage, and Salts.

The tree is hardy, grows to a good size, and bears freely.





3. UPRIGHT REDSTREAK.

The upright habit of growth of the tree gives this variety its distinctive name.

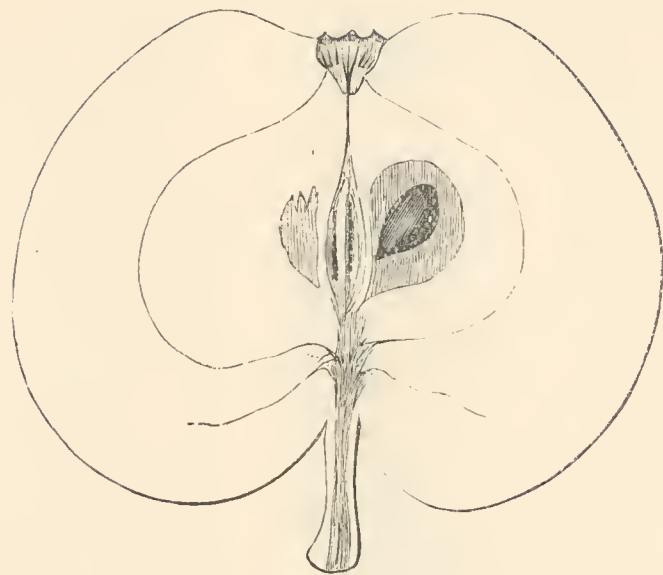
*Description.*—Fruit: medium size, roundish oblate, regular in shape but often fuller on one side. Skin: yellowish green, having a pink blush next the sun, with streaks and splashes of a deeper colour. Eye: small and closed, set in a small and shallow cavity. Stalk: slender, half-an-inch long, inserted in a deep and narrow cavity. Flesh: tender and juicy, with a sweet acidulated taste and some astringency, Juice: plentiful, of a pale straw colour.

The chemical analysis of the juice of the *Upright Redstreak* (season 1881), by Mr. G. H. With, gave the following results:—

Density of fresh juice	...	...	...	...	1'050
Ditto after 24 hours exposure to air	...	...	...	...	1'050
One hundred parts contained, of					
Sugar	...	...	...	...	12'280
Tannin, Mucilage, Salts, &c.			...	...	2'320
Water	...	...	...	...	85'400
					<hr/>
					100'000
					<hr/>

This analysis proves it to be a valuable apple, which will make cider of excellent quality without mixture with other varieties, though it is seldom used alone.

There are many trees from 80 to 100 years old scattered through the orchards in the valley of the river Froome, and it is still propagated.



4. COWARNE RED.

This fruit takes its name from the parish of Much Cowarne, Herefordshire, where it was raised about the beginning of the last century (c. 1720). This apple is well represented in the "Pomona Herefordiensis," Plate xxviii.

*Description.*—Fruit: above medium size, roundish oblate, narrowing towards the crown, where it has a few obtuse plates more or less defined. Skin: golden yellow on the shaded side with numerous streaks of red, a bright red almost all over the surface, and where fully exposed to the sun, becoming of a deep purplish crimson. Eye: Small and closed and set in a narrow cavity. Stalk: half an inch long, stiff and straight, deeply inserted in a narrow cavity which is lined with very thin russet. Flesh: crisp and pleasant to taste, tinted with crimson beneath the skin and slightly marking the fibre of the core. Juice: very thin and plentiful, of a ruddy amber colour, and very slightly astringent.

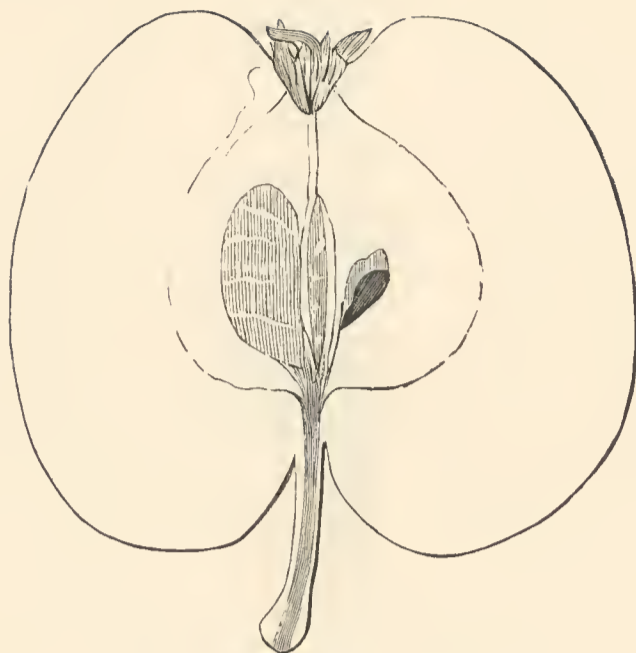
The chemical analysis of the juice (season 1882), by Mr. G. H. With, gave the following results:—

Density of fresh juice	...	...	...	...	1'047
Ditto after 24 hours exposure to air	..	..	..	..	1'047
One hundred parts of the juice contained, of					
Sugar	...	...	...	...	11'900
Tannin, Mucilage, Salts, &c.	...	...	...	...	1'400
Water	...	...	...	...	86'700
					<hr/> 100'000 <hr/>

Mr. Knight makes the specific gravity of this apple as high as 1069.

The *Cowarne red* is a favorite variety in the orchard. It is a good apple, but its bright colour and its free bearing habit has certainly helped its popularity.

The tree grows to a large size, is very hardy, and is often to be seen in extreme old age.



5. CHERRY PEARMAIN.

This variety is an old one, and widely spread through the orchards of Herefordshire. It is without any known history.

*Description.*—Fruit : very handsome in colour, and regular in shape, round oblong, above medium size. Skin : yellow, but very much covered as it were with the small particles of broken-up streaks of crimson, which run together on the side exposed to the sun, where they are traversed by streaks of deeper crimson. Eye : small and closed, set in a narrow cavity. Stalk : half an inch long, almost hidden in a deep and narrow cavity which is lined with russet. Flesh : soft and reddish pink in patches beneath the skin and outside the core fibres ; sweet and pleasant to taste with a slight after roughness. Juice : plentiful, of a rich pink colour changing to a deep rosy red.

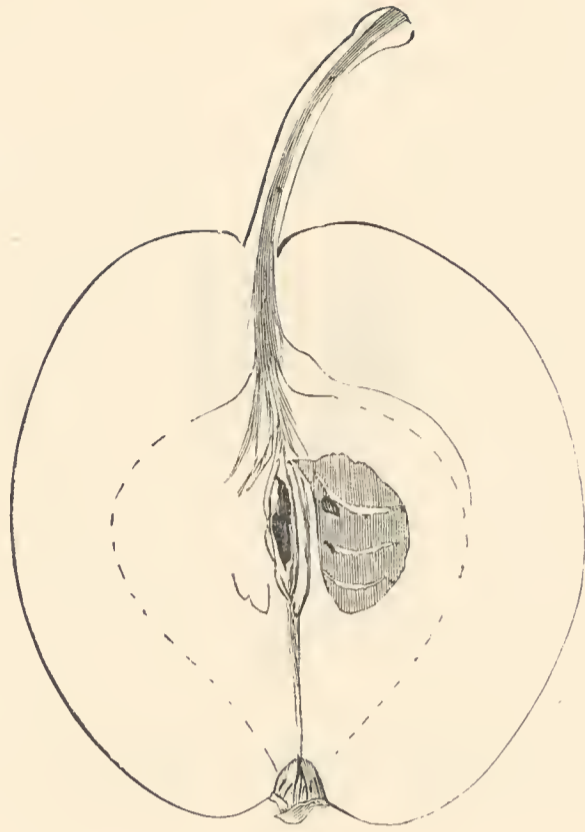
The chemical analysis of the juice (season 1882), by Mr. G. H. With, yielded the following results :—

Density of fresh juice	...	...	...	...	1'047
Ditto after 24 hours exposure to air	...	...	...	...	1'050
One hundred parts of the juice contained, of					
Sugar	...	...	...	...	12'700
Tannin, Mucilage, Salts, &c.	...	...	...	...	2'000
Water	..	...	...	...	85'300
					100'000

A very favorite apple in the orchard. It is handsome in shape and colour. It is very good eaten fresh from the tree ; will make a pudding ; or mix well with other varieties in the cider vat.

The tree is of good size, and generally hardy, but in some localities it is apt to canker. It bears freely.

There is a red variety of *Cherry Pearmain* which differs but little from this one, except in its deeper colour.



6. SOUTH QUEENING.

A favorite apple in the Herefordshire orchards, but it is without any history. A "Queening," doubtless from its irregular and often angular shape, from "coin," or "coign," an angle.

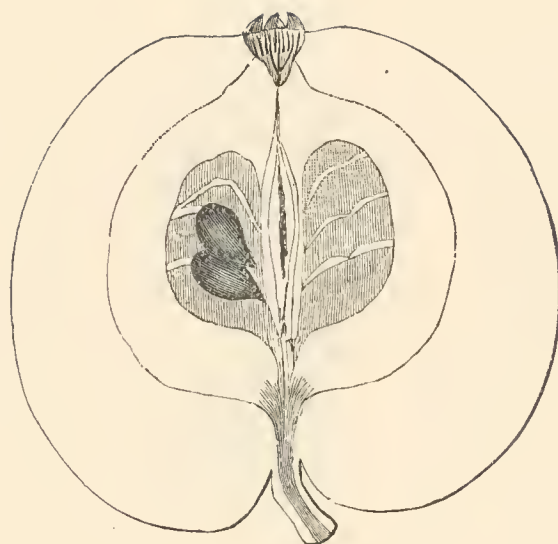
*Description.*—Fruit: of medium size, roundish oblong, but of irregular shape. Skin: yellowish green, covered more or less by a blush of crimson, with streaks and marks of deeper colour. Eye: large, and closed, with thick, green, inverted segments, and seated in a narrow, plaited basin. Stalk: three-quarters of inch long, inserted apparently on the surface, but really inclosed by the flesh of the apple. Flesh: white and soft, with a sweet acid taste and some astringency. Juice: fairly plentiful, of a full amber colour, sweet and rather astringent.

The chemical analysis of the juice (season 1882), by Mr. G. H. With, gave the following results:—

Density of fresh juice	..	...	...	...	1'050
Ditto after 24 hours exposure to air		...	...	...	1'054
One hundred parts of the juice contained, of					
Sugar	...	...	...	...	13'600
Tannin, Mucilage, Salts, &c.		...	...	...	1'733
Water	...	...	...	...	84'667
					<hr/>
					100'000
					<hr/>

As a cider fruit it is very useful when mixed with varieties of rougher character and better keeping qualities. It is a grand fruit for cooking, and makes excellent sauce.

The tree grows well and in good form. It is very hardy and a good bearer.



7. KNOTTED KERNEL.

This variety seems to have taken its name from the small nobs, or projections, round the eye.

*Description.*—Fruit : below medium size, round, but obscurely ribbed above, and having several small projections or knobs, round the eye. Skin : red throughout, getting much deeper and almost purple in colour on the side next the sun, and scattered with small distant specks of russet. Eye : closed, irregular in shape, slightly depressed. Stalk : slender, half an inch long, and nearly concealed in a deep narrow cavity lined with russet. Flesh : firm, slightly coloured beneath the skin and along the core fibres. Juice : of a rich pink colour, becoming of a deep ruddy brown on standing, sweet, sub-acid and slightly astringent.

The chemical analysis of the juice (season 1882), by Mr. G. H. With, gave the following results :—

Density of the fresh juice	...	...	...	...	1'047
Ditto after 24 hours exposure to air	...	...	...	...	1'051
One hundred parts of the juice contained, of					
Sugar	..	...	...	...	11'700
Tannin, Mucilage, Salts, &c.		...	...	...	3'200
Water	...	...	...	...	85'100
					<hr/>
					100'000
					<hr/>

This is a valuable apple as shown by the analysis.

The tree is very hardy and bears well, and the deep colour of its fruit also makes it popular.





1. Rock

2. Copsy.



3. Stony-way.

5. Thorn.



4. Cheatboy



6 Winnall's Longland

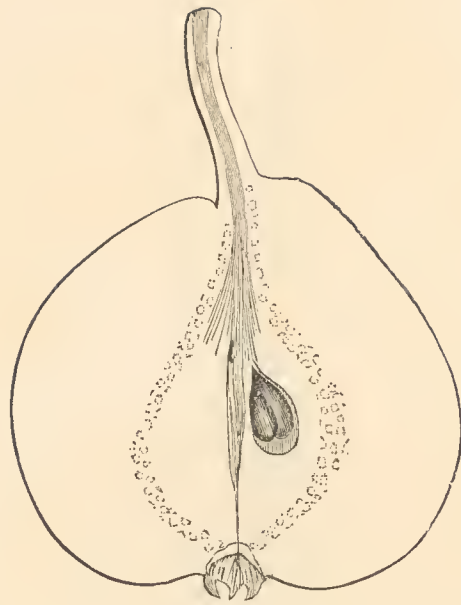
9. Blakeney Red.



7. Newbridge.

8. Yokehouse





1. ROCK PEAR.

The original tree of this variety is still living at Cromer Pit Farm, Pendock, Worcestershire. It was raised in a little garden, enclosed from the waste, by an army pensioner named William Tuffley, who attained the age of nearly 100 years, and the tree itself is now rapidly approaching that age.

*Description.*—Fruit: small and hard, irregular in size and shape, but usually roundish turbinate, flattened towards the eye and larger on one side than the other. Skin: hard, of a dark green colour, with a reddish brown tint towards the sun, and spotted all over with minute spots of russet. Eye: small and closed, slightly depressed. Stalk: stout, half an inch long, and inserted into an irregular cavity. Flesh: hard, rough, acid and astringent in taste, neither juicy, nor very sweet. Juice: full flavoured of deep amber colour, viscid and very astringent.

The chemical analysis of the juice of the *Rock Pear* (season 1882), by Mr. G. H. With F.R.A.S., F.C.S., gave the following results:—

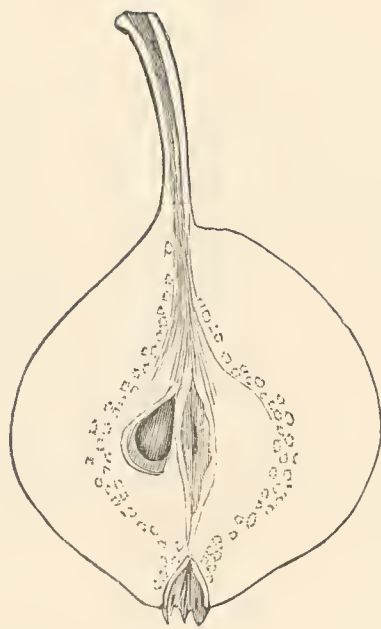
Density of the fresh juice	...	...	...	...	1·075
Ditto after 24 hours exposure to air	...	...	...	...	1·084
One hundred parts by weight of the juice, yielded					
Sugar	...	...	...	...	17·600
Tannin, Mucilage, Salts, &c.	...	...	...	..	4·150
Water	...	....	...	...	78·250

This analysis proves the very great value of this fruit. “It is a *Foxwhelp* amongst pears” said the analyst, without knowing anything of its character in the orchard.

The perry made from the *Rock Pear* has a rich, full and rough flavour, of so much strength that it is said, “A man cannot drink enough of it to quench thirst without incurring the risk of intoxication.” Thirty-five or forty, three peck kipes of fruit, or in less local words, from twenty-six to thirty-two bushels, would be required to make a hogshead of clean perry. In consequence of its great strength it is very rarely used alone, but it is a very valuable variety to mix with free running pears of inferior quality.

The trees are hardy, of good habit, and with well shaped heads of upright growth. The blossom is late, and a good crop of fruit may be looked for every other year with tolerable certainty. It is a very late pear, and the fruit will hang on the trees until all the leaves are down, if allowed to do so.





2. COPPY PEAR.

[SYN : *Coppice.*]

The origin of this pear is not known. There are many very large trees in Worcestershire, which proves the variety to be of great age.

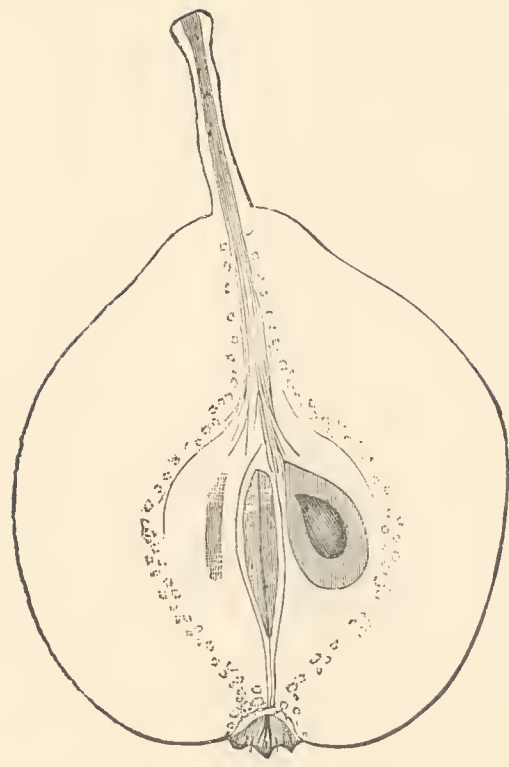
*Description.*—Fruit : very small, growing in clusters, of a narrow ovate shape, with one side usually running up the stalk. Skin : yellow, and almost covered with small yellow russet spots. Eye : prominent, on a small ridge, with the projecting segments of the calyx closed. Stalk : slender, an inch or more long. Flesh : dry and pleasant to taste, sweet and rich, with a great astringency. Juice : small in quantity, bright straw colour, becoming very dark on exposure to air, and somewhat viscid.

The chemical analysis of the juice (season 1882), by Mr. G. H. With, F.R.A.S., F.C.S., gave the following results :—

Density of fresh juice	...	...	...	..	1'057
Ditto after 24 hours exposure to air	...	...	...	...	1'063
One hundred parts were found to contain, of					
Sugar	...	..	...	...	12'620
Tannin, Mucilage, Salts, &c.	...	...	...	...	4'380
Water	...	...	...	...	83'000
					<hr/>
					100'000
					<hr/>

This analysis proves the pear to be more valuable than is generally thought, since it is now no longer propagated. The more succulent varieties have taken its place in general estimation.

The trees are very large and spreading, with weeping slender boughs, very hardy, and so productive that the pears hang in bunches, and are therefore very small. There is a large orchard in the parish of Birtsmorton, Worcestershire.



3. STONY WAY PEAR.

“Stony Ways” are not uncommon. This pear however is said to have originated at the Stony Way, near “The Winnings,” at Colwall. It has only been brought into notice during the last twenty years.

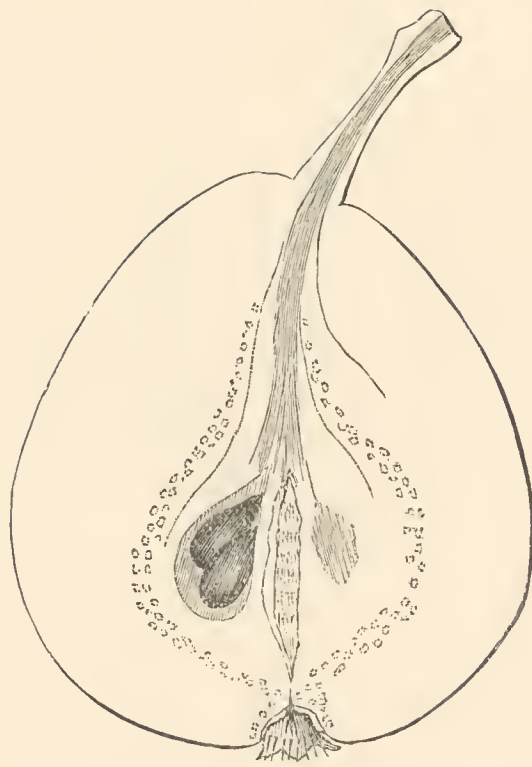
*Description.*—Fruit: below medium size, of an irregular oval shape elongated towards the stalk, and usually bulging out on one side. Skin: greenish yellow, slightly tinted with brownish red towards the sun, and covered freely with minute spots of russet. Eye: small and open, in a small and shallow cavity. Stalk: slender, an inch long, inserted without depression. Flesh: firm and juicy, with a rather vapid taste, very slightly bitter, but without astringency. Juice: plentiful, of a pale straw colour.

The chemical analysis of the juice of the *Stony Way Pear* (Season 1882), by Mr. G. H. With, gave the following results:—

Density of fresh juice	...	...	...	...	1·040
Ditto after 24 hours exposure to air	...	...	...	...	1·042
One hundred parts (by weight) of the juice contained, of					
Sugar	...	...	...	...	8·360
Tannin, Mucilage, Salts, &c.	..	...	...	...	3·890
Water	...	...	...	...	87·750
					100·000

The perry is strong and of good quality, though wanting in sweetness. It is therefore seldom to be met with unmixed, and indeed, it may be said, that it is never made alone.

The trees are not large, of round or spreading growth, but are said to be uncertain in bearing.



4. CHEAT BOY.

The history of this pear is not known. Its name indicates that its beauty is sometimes deceptive, and that the boys who purchase it are not to be congratulated on their bargain.

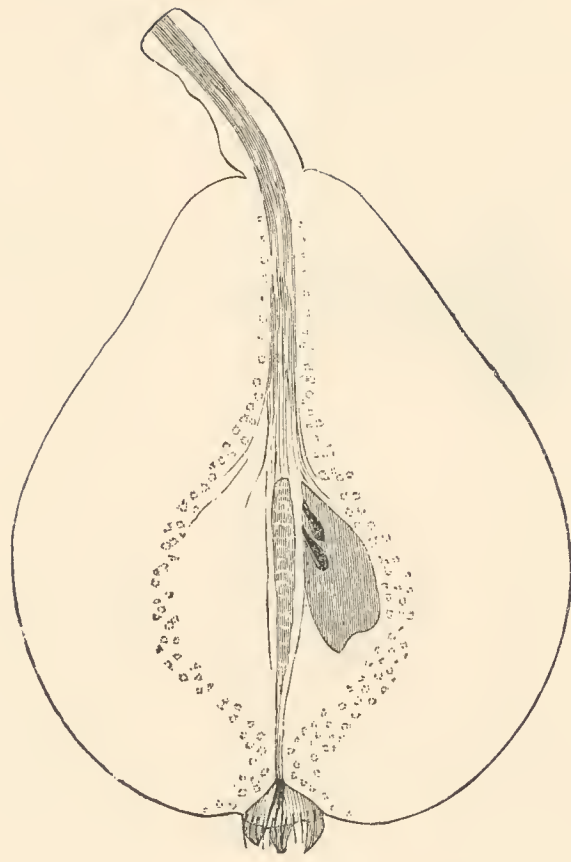
*Description.*—Fruit : pyriform, of medium size, tapering towards the stalk. Skin : greenish yellow, with a bright rosy colour on the sunny side, it has thin patches of russet round the stalk and eye, and in spots over the whole surface. Eye : small and open, level with the surface, calyx segments upright, anthers projecting. Stalk : slender, three quarters of an inch long, inserted obliquely. Flesh : firm, juicy, sweet, with a slightly bitter after taste, with but little astringency. Juice : plentiful, of a pale amber colour.

The chemical analysis of the juice of the *Cheat Boy Pear* (season 1882), by Mr. G. H. With, gave the following results :—

Density of fresh juice	...	...	...	...	1'052
Ditto after 24 hours exposure to air	...	...	...	...	1'052
One hundred parts contained, of					
Sugar	...	...	...	...	12'700
Tannin, Mucilage, Salts, &c.			...	...	1'220
Water	...	...	...	...	86'080
					<hr/>
					100'000
					<hr/>

An early variety, very pretty to look at, but of deceptive sweetness, with an unpleasant after taste.

The trees are small, but bear very freely. It is a good pear, but not much propagated now. Trees of considerable age are to be found at Pendock, Berrow, Birtsmorton, &c., Worcestershire.



5. THORN PEAR.

An old variety without any known history.

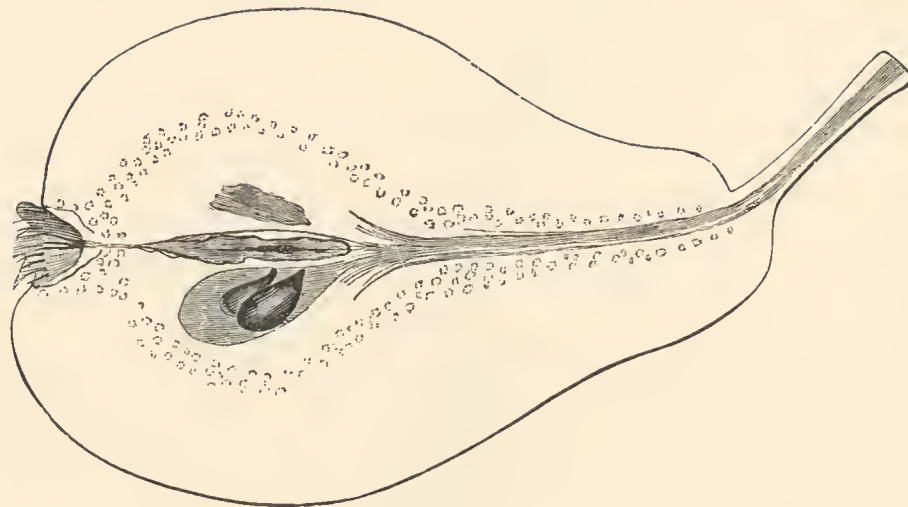
*Description.*—Fruit : of full medium size or rather above it, of a blunt, pyriform shape. Skin : of a light orange colour, with a crimson tint on the sunny side, and covered with thin russet specks over the surface. Eye : open, and scarcely depressed, calyx segments, incurved anther stiles, very long and erect. Stalk : short, stout, and irregular, inserted rather obliquely, without depression. Flesh : firm, crisp and juicy, with an astringent after taste. Juice : plentiful, deep straw colour.

The chemical analysis of the juice (season 1882), by Mr. G. H. With, yielded the following results :—

Density of fresh juice	...	...	...	...	1·046
Ditto after 24 hours exposure to air	...	...	...	...	1·048
One hundred parts of the juice contained, of					
Sugar	...	...	...	...	11·500
Tannin, Mucilage, Salts, &c.	...	...	...	...	1·400
Water	..	...	...	...	87·100

The juice of the *Thorn Pear* makes a strong, second-class perry—or cider as the season may require. “A good useful liquor for home consumption,” but it seems to require also a good country constitution to bear it, for “when fresh,” the same informant added, “it will rout a body out well.” It is a very early variety and ripens all at once. As soon as a single pear falls to the ground, the fruit should be gathered and crushed. It is a very favourite pear in cottage gardens, for it stews well, and makes excellent pies and puddings.

The trees are small in size, and bushy, with stiff branches and large leaves. They bear too freely to make much wood. The trees bear so well, and the fruit “runs so much liquor,” that its popularity in the gardens around Ledbury, and in Worcestershire, is very great.



6: WINNALL'S LONGLAND.

This pear was raised by the late Mr Winnall, of Woodfield, in the parish of Weston-under-Penyard, near Ross, towards the close of the last century (c. 1790). The first orchard planted with it, was the one called "Noaks Style" on that estate, from whence his friends in Herefordshire and Worcestershire were supplied with grafts.

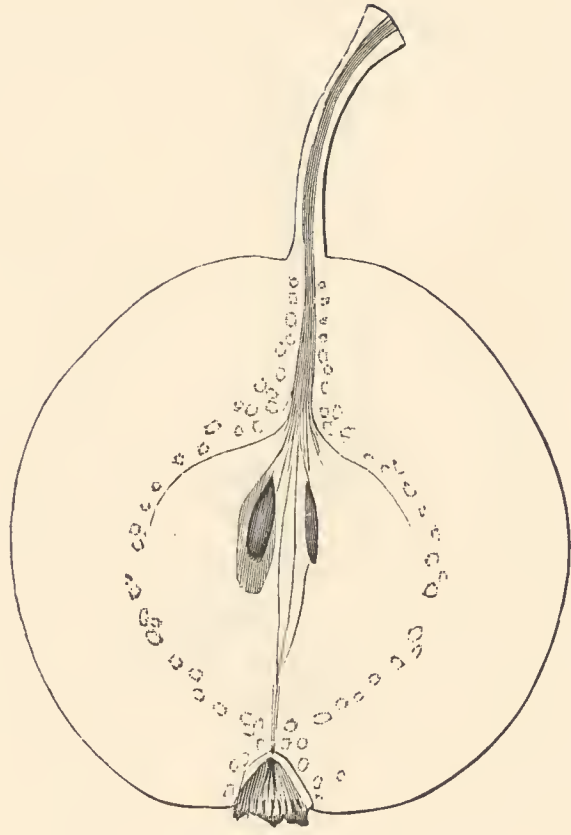
*Description.*—Fruit : handsome, rather above medium size, of long pyriform shape, tapering very much towards the stalk, but often fuller on one side than the other. Skin : greenish yellow, with a beautiful red tint, softened with bloom on the side exposed to the sun, the whole surface sprinkled with small spots, which become larger towards the stalk. Eye : small and open, set in a slight depression. Stalk : slender, nearly an inch long, often inserted obliquely. Flesh : soft, juicy and sweet, with a slightly bitter after taste and without astringency. Juice : straw colour, very sweet, with a slight *Jargonelle* flavour.

The chemical analysis of the juice by Mr. With (season 1882), is as follows:—

Density of fresh juice	..	...	...	...	1'045
Ditto after 24 hours exposure to air	..	..	..	...	1'050
One hundred parts of the juice contained, of					
Sugar	...	..	...	...	11'900
Tannin, Mucilage, Salts, &c.	...	...	...	...	1'780
Water	...	...	...	...	86'320

The perry is more luscious than that from the ordinary *Longland* pear, and very strong. It is rough in flavour, and not fit for bottling, but it is very saleable for ordinary purposes. With a little colouring from burnt sugar, it cannot readily be distinguished from cider, for which it is not unfrequently sold. It is difficult to make well, and in some districts is apt to get a smoky flavour.

The tree is very handsome in shape and park-like, of great size, and very vigorous. It bears profusely. Mr. Chas. Blandford, of Merrables, Dymock, said in 1880, "There are seven trees on my farm, with fruit enough on them to make 14 hogsheads of perry. During the five years I have been here, these seven trees have averaged 12 hogsheads of perry annually." It is also widely grown around Ledbury and in Worcestershire, about Eldersfield, Birtsmorton, and other parishes in the valley of the lower Severn. It is still propagated extensively in these districts.



7. NEWBRIDGE PEAR.

A Worcestershire variety of considerable age, but though the trees are large and handsome and the variety popular, its history is unknown, and it is now described for the first time.

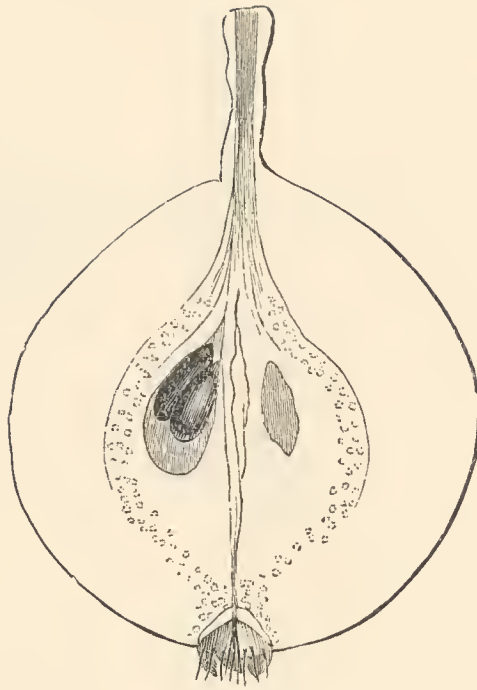
*Description.*—Fruit : full medium size, roundish oval, tapering a little towards the stalk. Skin : green, with a touch of orange brown on the side towards the sun, covered with minute russet spots, often large towards the eye, with a patch of thin russet round the stalk and eye. Eye : large, inserted on a level, with short upright calyx segments. Stalk : slender, nearly an inch long, inserted without depression. Flesh : very juicy, and sweet, with an astringent after taste. Juice : plentiful of a deep amber colour.

The chemical analysis of the juice by Mr. With (season 1882), is as follows :—

Density of the fresh juice	...	...	...	...	1'049
Ditto after 24 hours exposure to air	...	...	...	...	1'049
One hundred parts of the juice contained, of					
Sugar	..	...	...	...	10'030
Tannin, Mucilage, Salts, &c.	...	...	...	...	2'670
Water	...	...	...	...	87'300

This is an early variety, and its perry should be made in October, as soon as the first pear falls to the ground. The fruit is so very juicy, that but little refuse is left in the hairs. Twenty kipes of fruit will make a hogshead of clean drink. The perry is very luscious and pleasant flavoured, of light colour, strong and clear.

The trees are very large and robust. The trunks are covered with bark as rugged and picturesque as the Spanish Chestnut, and the timber is well carried up into the branches. It is very hardy and bears well. It is a very old and favourite sort. Some very fine trees are to be seen at Rye Court, Berrow, and in other Worcestershire orchards.



8. YOLKING HOUSE.

Another Worcestershire pear of unknown history.

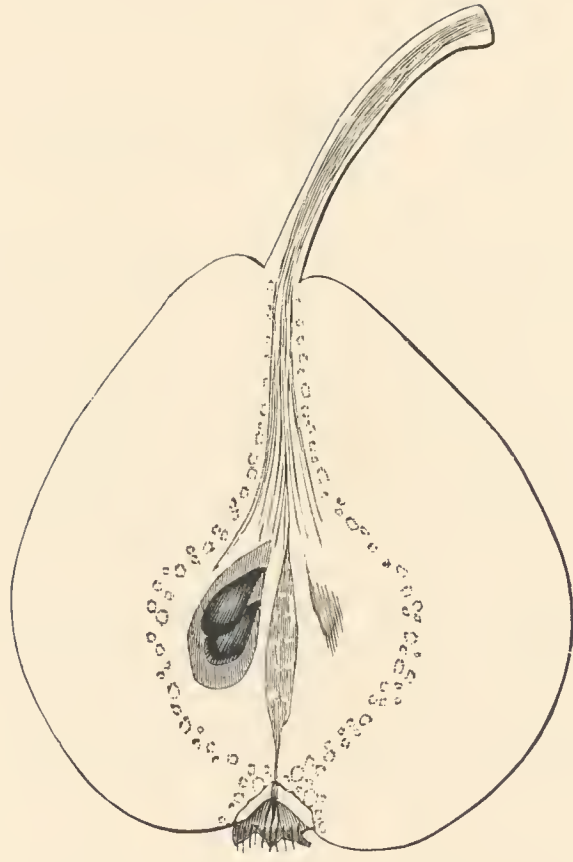
*Description.*—Fruit: below medium size, turbinate. Skin: of a greenish yellow, scattered with russet, particularly around the eye and stalk. Eye: prominent, with long projecting calyx segments, long anthers and pistils. Stalk: short and stout, about half-an-inch long, straight or slightly oblique, with level insertion. Flesh: very sweet and juicy, with a pleasant aromatic taste, rich flavour, and very little astringency. Juice: of a pale straw colour.

The chemical analysis of the juice by Mr. With (season 1882), is as follows:—

Density of fresh juice	..	...	...	...	1'060
Ditto after 24 hours exposure to air		...	...	...	1'065
One hundred parts of the juice contained, of					
Sugar	...	...	...	...	13'700
Tannin, Mucilage, Salts, &c.		...	...	...	2'300
Water	...	...	...	...	84'000
					<hr/> 100'000 <hr/>

The perry is pale or white in colour, sweet and good, but not strong. It is used to mix with other varieties.

The trees are of middle size, woody and rather stiff in growth, with branches inclined to spread, rather resembling the growth of the Alder tree. Several trees are to be seen at Rye Court, Berrow, of a considerable size.



9. BLAKENEY RED.

There is no published history of this fruit. It may possibly derive its name and origin from the parish of Blakeney in the Forest of Dean.

*Description.*—Fruit: above medium size, of a regular pyriform shape. Skin: smooth, yellowish green on the shaded side, and a bright crimson on the side towards the sun, covered more or less with a very thin russet, and numerous very small spots. Eye: small and open, with upright calyx segments, set in a depression. Stalk: slender, an inch and a quarter long, set in a narrow cavity. Flesh: soft, moderately juicy, and very sweet, with slight Jargonelle flavour, with very little astringency, but with a slightly bitter after taste.

The chemical analysis of the juice of the *Blakeney Red Pear*, by Mr. G. H. With, gave the following results:—

Density of fresh juice	...	...	...	...	1.033
Ditto after 24 hours exposure to air	...	...	...	...	1.034
One hundred parts contained, of					
Sugar	...	...	...	...	9.680
Tannin, Mucilage, Salts, &c.	...	...	...	...	3.160
Water	...	...	...	...	87.160

This coarse showy pear, has perhaps for these reasons, become lately very popular. It is saleable as a pot fruit for the manufacturing districts, but it is really a very worthless variety in the orchard, and the sooner the large number of young trees planted within the last ten years, are grafted with varieties of higher merit, the better. The perry made from its juice is rough and coarse in flavour, "abominable trash," and fit only for the most ordinary purposes, when nothing better can be got.



LOCAL PERRY PEARS.

There are many varieties of Perry Pears scattered through the orchards as single trees, or a very few together, which for the most part are very coarse in their juices. They all bear well, and are allowed to remain because they are there, and are useful in filling the vats for home consumption. These varieties however have sometimes much local esteem, and it must be remembered that it is from them that experience points out the best varieties. The following names and brief remarks from the note book, are the results of many visits to the orchards :—

TUMP PEAR.—An early variety, “too early to be of much use.” It makes a strong rough sweet perry, of inferior flavour, which turns of a blackish colour on exposure to air.

FOREST PEAR.—Early, soft and juicy, used with other fruit. Tree large and well grown, like an oak.

LONG STALK.—Makes excellent perry, as pleasant as sherry. Trees large, with fine limbs, as large as *Moorcroft*. Will grow 60 kipes (30 bushels) of fruit to a tree.

DYMOCK RED, AND TURNER'S BARN PEAR.—Two local varieties in much repute near Ross.

GIN PEAR.—Very like *Barland*, supposed to be equally good for gravel, and hence perhaps its name.

LUMBERSKULL.—A great bearer. Makes a strong, rough perry, which turns dark coloured on exposure to air.

SOW PEAR.—A very late Worcestershire pear. Makes a rich strong perry, but not of agreeable flavour. A very old variety.

BLACK HORSE PEAR and WHITE HORSE PEAR.—Makes a rough coarse perry, turning black on exposure to air.

VINTAGE FAVORITE; WHITE MOORCROFT; SACK PEAR; MILL PEAR; NORTON BUTT, &c., &c., are other varieties, only known in their localities.

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1 Newland Sack.



2. Minier's  
Dumpling



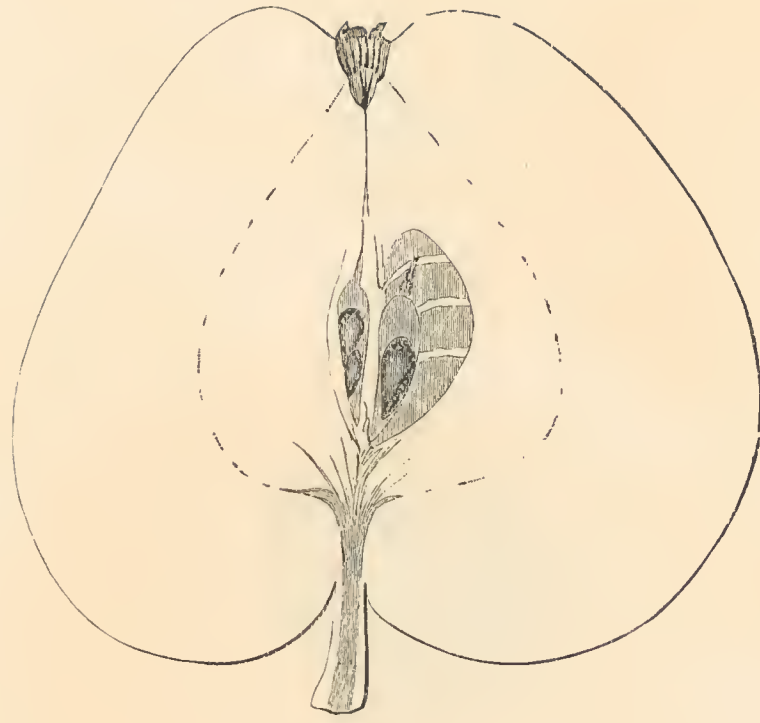
4. Irish Reinette.



3. Alfriston.



5. Royal Somerset.



1. NEWLAND SACK.

The origin of this apple is uncertain. It is supposed to have sprung from a pip in the refuse heap of the cider mill at Newland Court, near Great Malvern, towards the end of last century. The farm was at that time occupied by Mr. Creswell, who discovered its merit, and grafted it freely.

*Description.*—Fruit: above medium size, somewhat oval in shape, obtusely ribbed and uneven about the stalk and the eye. Skin: greenish yellow in the shade, when ripe; slightly marked with russet, and with a more or less deep blush of red on the side next the sun, the whole surface strewn with dark russet dots. Eye: closed, set in an irregular basin. Tube: long, funnel-shaped; stamens marginal. Stalk: about three-quarters of an inch long, deeply inserted in an uneven cavity. Flesh: tender, sweet, and of good flavour. Cells: wide open; cell walls, oblong, obovate or elliptical.

An excellent culinary apple, in season throughout the winter, and keeps well until May, without any tendency to decay, even when bruised. “It is the best family apple known,” says Mr. Baron Webster. The smaller apples are sold as dessert fruit, and as they grow yellow in spring, are good eating apples. They are very attractive in appearance from their irregular shape and russety character.

The tree is large and spreading. It is very hardy and crops well.

The *Newland Sack* apple is much grown at Newland and in the adjoining parishes. It is the mainstay of Mr. Baron Webster’s fruit farm at Newland. He wishes “that all his trees were of this variety, and buys all the fruit he can get, for it always gives satisfaction.”



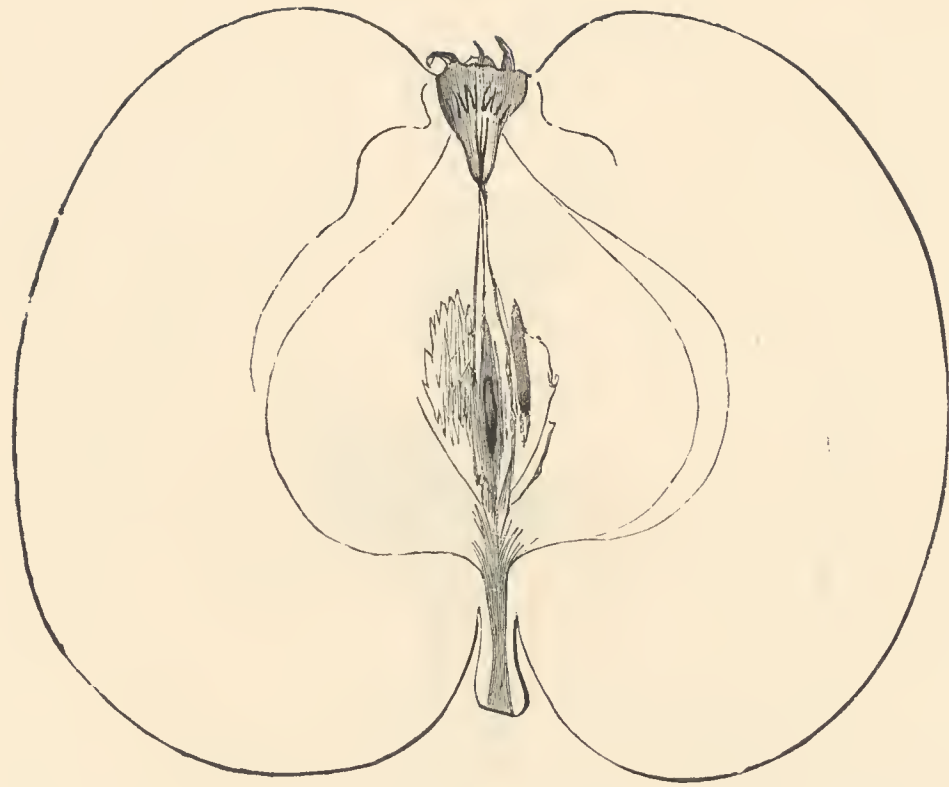
2. MINIER'S DUMPLING.

The origin of this apple is not given by any of the leading pomological authorities; and thus the name of the Minier, who first made dumplings with it, lives only in that of the apple.

*Description.*—Fruit : large, from three to three inches and a half wide, and nearly the same in height; roundish, but somewhat flattened and angular on the sides. Skin : dark green, striped with darker green on the shaded side, but covered with dark red where exposed to the sun. Stalk : an inch long, rather thick, inserted in a rather deep cavity. Flesh : firm, juicy, subacid and pleasantly flavoured.

An excellent culinary apple of first-rate quality, in season from December to May. “Most valuable for boiling or baking.” Transactions of London Horticultural Society, Vol. I., p. 70.

The tree is hardy and bears well.



3. ALFRISTON.

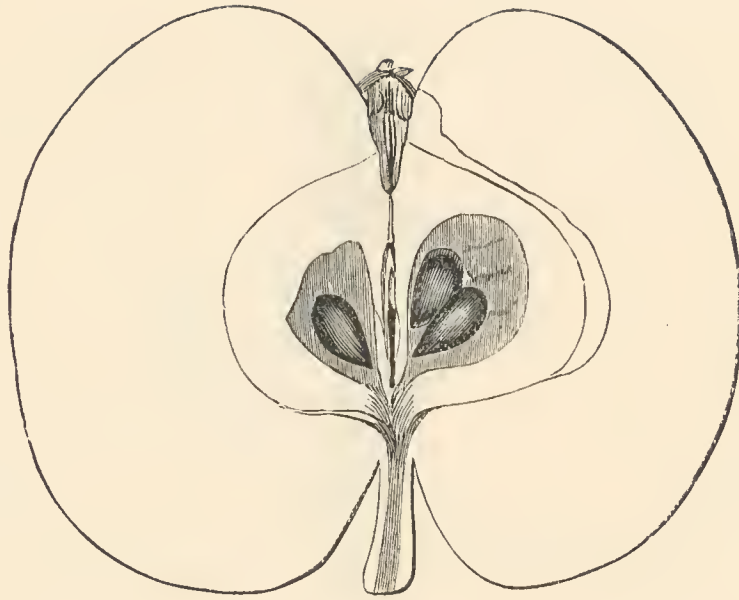
[SYN: *Shepherd's Seedling*; *Shepherd's Pippin*; *Lord Gwydyr's Newtown Pippin*; *Oldaker's New.*]

This valuable apple was raised at Uckfield in Sussex, by a person of the name of Shepherd, and for many years has been extensively cultivated in that county under the name of *Shepherd's Seedling*, or *Shepherd's Pippin*. Some years ago a Mr. Brooker, of Alfriston, near Hailsham, sent specimens of the fruit to the London Horticultural Society, and not being known there, it was called the *Alfriston*, which name it has retained.

*Description.*—Fruit : of the largest size, generally three inches and a half wide, and from two and three quarters to three inches high ; roundish and angular on the sides. Skin : greenish yellow on the shaded side, and tinged with orange next the sun ; covered all over with veins or reticulations of russet. Eye : open, set in a deep and uneven basin. Stalk : short, inserted in a deep cavity. Flesh : yellowish white, crisp, juicy, sugary and briskly flavoured.

This is one of the largest and best culinary apples. It is in season from the beginning of November until April or May.

The tree is a strong, vigorous grower, very hardy and not liable to canker. It bears abundantly. It succeeds best as a standard, and its fruit is so firmly fixed to the spurs, that it is not so liable as that of many other kinds to be blown off during autumn gales.



4. IRISH REINETTE.

This apple is much cultivated about Lancaster and in the county of Westmoreland, where it is highly esteemed. Its history seems lost.

*Description.*—Fruit : medium sized, two inches and three quarters wide, by two inches and a half high ; oblong, somewhat five-sided, with five ribs which extend from the base to the apex, when they run into the eye, forming five prominent ridges. Skin : yellowish green, strewed with minute russety dots on the shaded side, but dull brownish red on the side exposed to the sun, and almost entirely covered with large patches of dull leaden-coloured russet. Eye : small and closed, placed in a ribbed and plaited basin. Stalk : short, inserted in a round, deep and even cavity. Flesh : greenish yellow, firm, crisp and very juicy, with a brisk and poignant acid flavour.

A valuable culinary apple, in season from November to February, and even longer if well kept.

The tree is hardy and vigorous, and bears fairly well.



5. ROYAL SOMERSET.

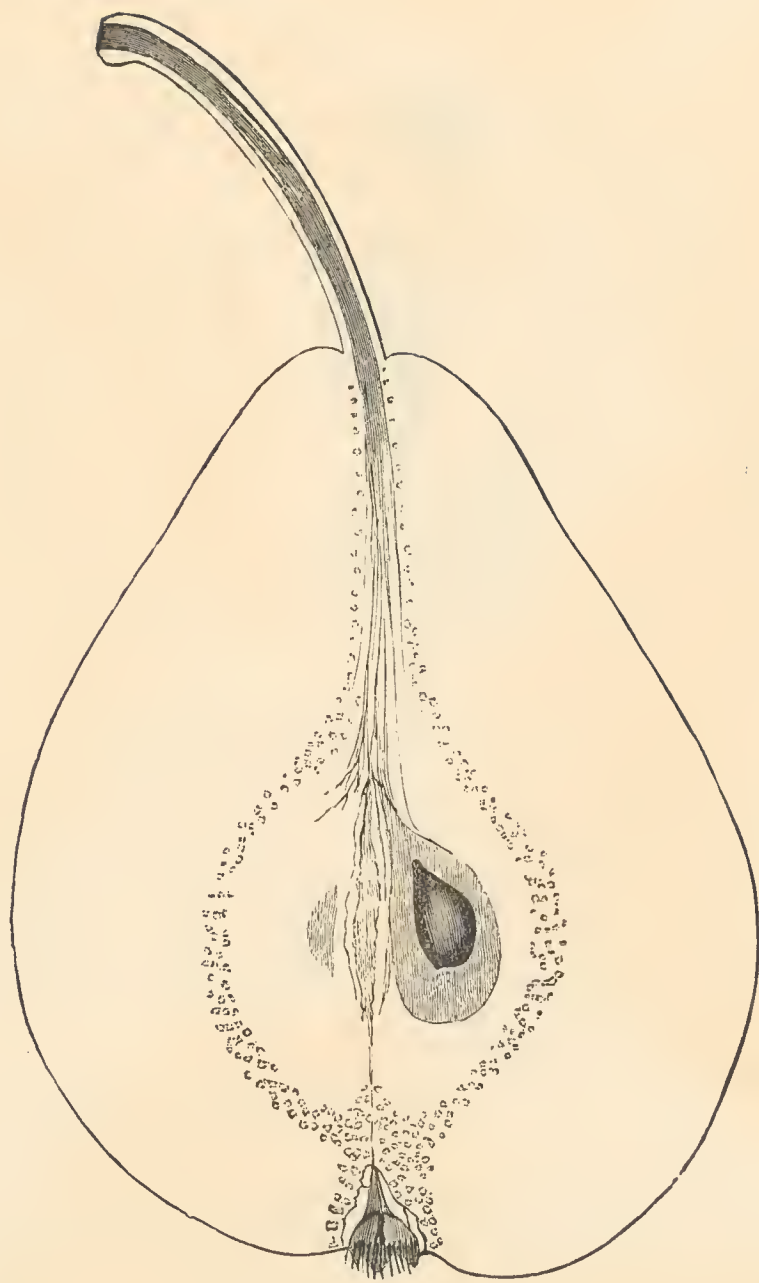
The history of the origin of this apple is lost. Its name indicates it to be a Somersetshire apple. The *Royal Somerset* of the Horticultural Society's Catalogue is *London Pippin*. This variety is a distinct fruit, and has more the resemblance of a medium sized *Blenheim Pippin*, as well in its shape as in its colour, and the formation of the eye. Dr. Hogg first obtained it in 1847 for Mr. James Lake, nurseryman, of Bridgewater.

*Description.*—Fruit : rather above medium size, three inches wide and rather more than two and a quarter high ; roundish ovate, generally higher on one side than the other, handsome and regularly shaped. Skin : smooth, pale yellow, with a tinge of green on the shaded side, but brighter yellow, marked with faint broken streaks and mottles of crimson on the side next the sun ; the whole surface strewed with russety dots, which are most numerous in the basin of the eye. Eye : large and open, with very short stunted segments, which are reflexed and placed in a round, even and pretty deep basin. Stalk : upwards of half an inch long, slender and inserted almost the whole of its length in a deep, round, smooth and funnel-shaped cavity. Flesh : yellowish, very tender and juicy, with a pleasant, delicate, subacid but not brisk flavour.

A very excellent culinary apple, in season from November to March. This apple is translucent round the eye like *Dumelow's Seedling*.

The tree is very vigorous and bears abundantly.





1. LÉON LECLERE DE LAVAL.

[SYN : *Léon Leclere* ; *Besi de Caen*.]

This variety is one of the many fine pears raised by Van Mons (c. 1820—30.)

*Description*.—Fruit : large, sometimes very large, long, obovate and rounding towards the eye. Skin : smooth and shining, yellow, strewed with brown dots, and marked with tracings of russet. Eye : large, with long, straight, narrow segments, and set in a shallow basin. Stalk : an inch and a half long, inserted without depression by the side of a fleshy lip. Flesh : white, half melting or crisp, juicy, sweet and perfumed.

An excellent stewing pear. It is in season from January until May or June.

The tree grows freely, and when full grown bears well. It is best grown on the pear stock on an extensive wall, but may be grown as a dwarf standard on the quince.



1. Léon Leclerc de Laval

2. Calogil

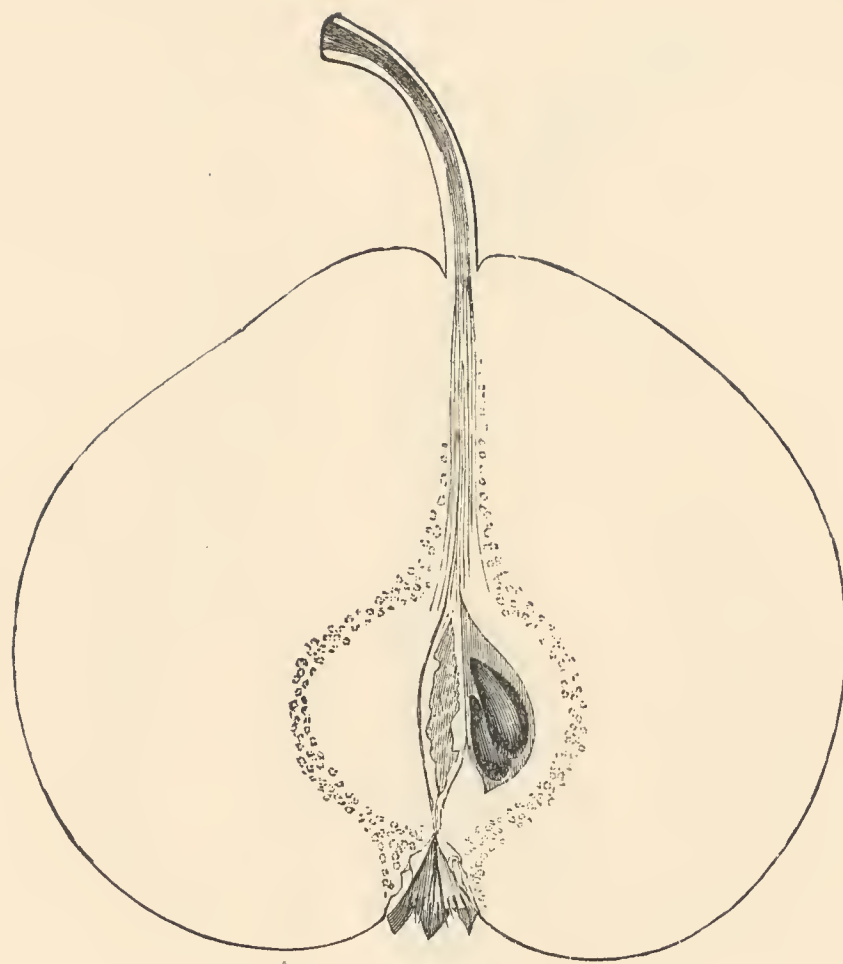


3. Colmar des Invalides

4. Winter Thorn

5. Black Pear of Worcester





## 2. GILOGIL.

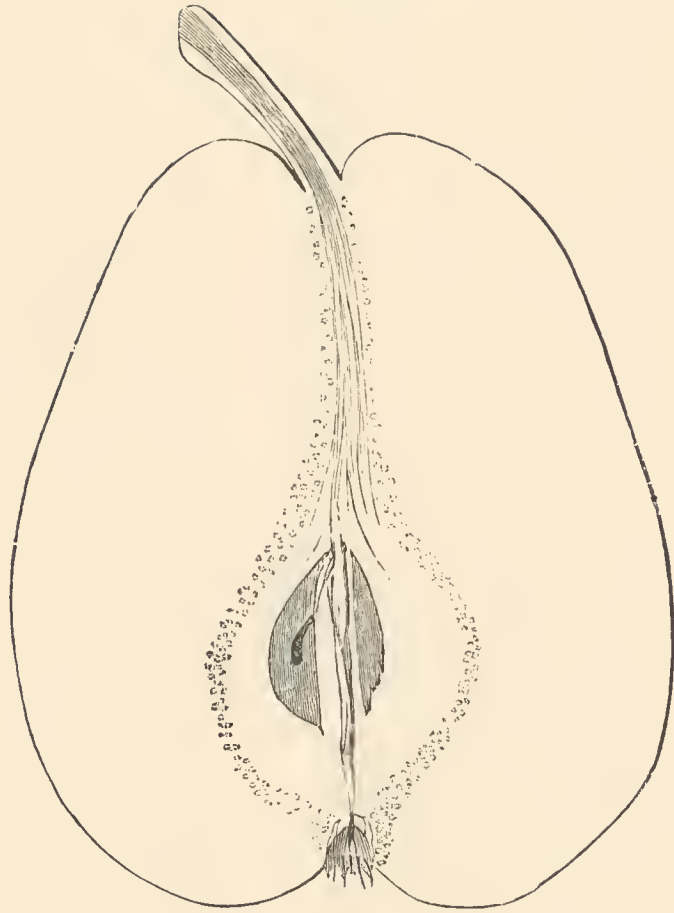
[SYN: *Gil-ô-gile*; *Gilogilles*; *Gilles*; *Gilles-o-gilles*; *Gilot*; *Gros Gilot*; *Gobert*; *Gros Gobet*; *Bellegarde*; *Bergamotte Geerard*; *Beurré Geerard*; *Cirée d'Hiver*; *Garde Écosse*; *Teton de Vénus*.]

There is no history given of the origin of this pear in any of the pomological authorities. It is probably of French origin, and is abundantly cultivated for the Paris market at Noisy-le-Roi, Seine et Oise, under the name of *Poire Gille*.

*Description*.—Fruit: very large, roundish turbinated. Skin: yellowish in the shade and brownish next the sun, entirely covered with thin brown russet, so much so as to leave scarcely any of the ground colour visible. Eye: large, set in a deep and plaited basin. Stalk: an inch long, deeply inserted in a two-lipped cavity. Flesh: firm, crisp, sweet and juicy.

A stewing pear of the first quality, in season from November to February, or March. It is a very handsome fruit and sells well in the market. In Paris it is in great demand for making *compôtes* of a very agreeable perfume, superior to that which can be obtained from any other kind of pear.

The tree grows vigorously, with strong brown shoots sprinkled with oblong specks. It is very hardy, and bears so well that it is apt to overbear itself. It succeeds admirably and bears abundantly as a standard; but it also grows and bears well as a dwarf standard on the quince stock.



3. COLMAR VAN MONS.

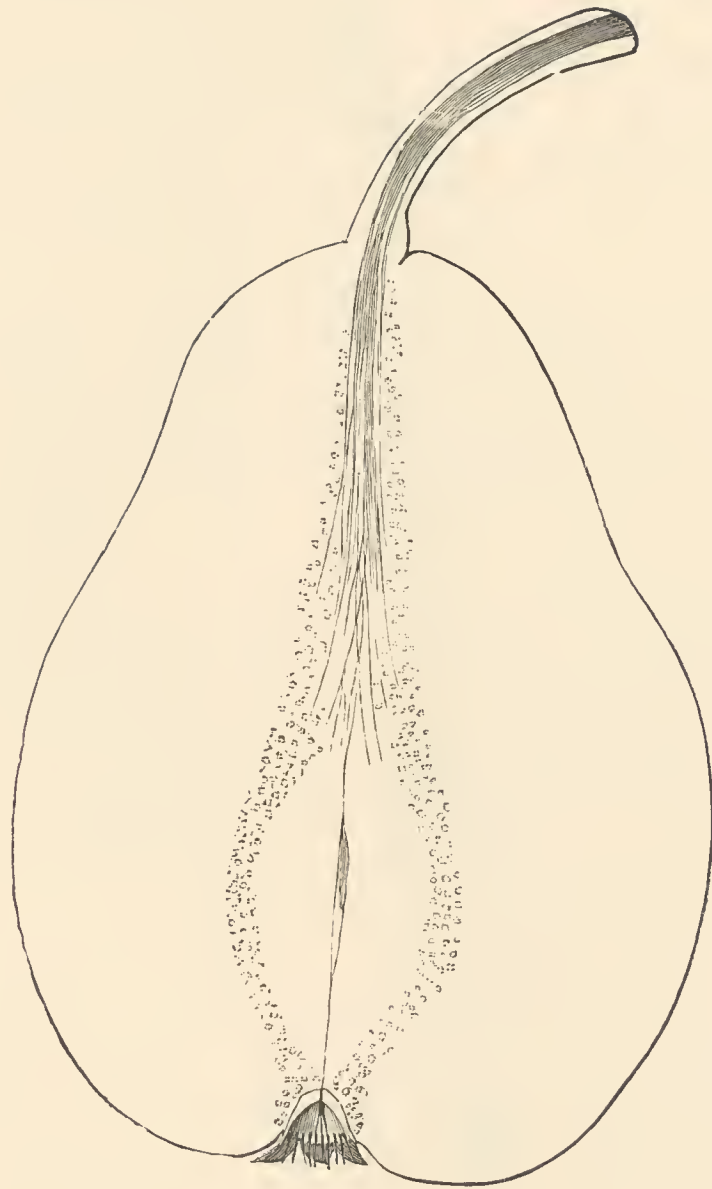
[SYN : *Colmar des Invalides* ; *Invalides* ; *Beurré de Printemps*.]

This pear was raised by M. Duquesne, at Enghein, in 1880, and was named by him *Colmar Van Mons*. It appears under this name in Van Mons Catalogue, 2nd series, No. 52, "par M. Duquesne."

*Description*.—Fruit : above medium size, pyramidal, irregular and uneven on its surface. Skin : thick dark green, changing to yellowish green as it ripens, but so much covered with brown russet that none of the ground colour is visible, except a little on the shaded side, which is also speckled with russet. Eye : small and open, full of stamens, with short, erect, dry, rigid segments, and set in a small round cavity. Stalk : Three quarters of an inch long, inserted on the one side of the summit in a narrow cavity. Flesh : yellowish, firm, with a watery juice.

This is an excellent pear for culinary purposes, and is in season from November to January.

The tree grows freely and bears well as an orchard tree on the pear, or a dwarf standard on the quince stock.



## 4. WINTER THORN.

[SYN : *Épine d'Hiver* ; *Épine Rose d'Hiver* ; *Épine ovale*.]

A very old variety whose history has been lost.

*Description*.—Fruit : medium size, obovate. Skin : smooth, of a fine green colour, becoming yellowish as it attains maturity, and irregularly covered with grayish brown dots. Eye : small and open, set in an even and considerable depression. Stalk : an inch long, fleshy at the base, inserted without depression. Flesh : whitish, firm, sometimes gritty, but with a sweet and pleasant juice ; when grown on the quince stock, on a dry soil and warm situation, it becomes tender, melting and buttery, with an agreeable musky flavour.

An excellent stewing pear, in season from November to January. It becomes edible in favourable situations, but is not to be depended upon as a dessert pear.

The tree is healthy, but not vigorous in growth. It succeeds well on either the pear or quince stock, but should be grown only on the pear stock for culinary purposes.



5. BLACK WORCESTER.

[SYN : *Parkinson's Warden ; Pound Pear.*]

The pear tree is so characteristic of the County of Worcester, that Drayton in his poetical marshalling of the troops of Henry V., at the Battle of Agincourt, thus describes the standard of the Worcestershire men :—

“ Worcester, a pear tree, laden with its fruit.”

An escutcheon on the Army of the City of Worcester, shows “ a fess between three pears *sable*, on a field *argent*.” The story goes, that when Queen Elizabeth visited the City of Worcester, in August, 1575, the City Authorities caused a pear tree of this variety, heavily laden with fruit, to be taken from a garden, and planted at the gate by which her Majesty was to enter the city. The Queen it is said noticed the tree with admiration, and directed three pears to be added to the Arms of the City. This pear, though dark coloured, is not black, and it is probable, therefore, that it has since acquired this epithet from the *sable* of the escutcheon. The exact date when the pears were first emblazoned on the Arms of the City of Worcester is not known, nor is there a record of any such grant from Queen Elizabeth, in the Heralds Office : so that it is quite possible that they may

have been adopted at some earlier period. The synonyms which appear in the best pomological works, are objected to by local authorities.

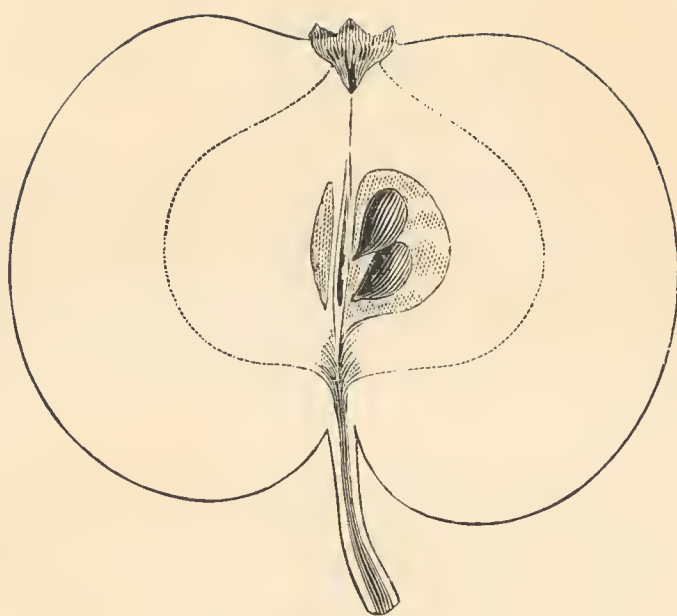
*Description.*—Fruit : large and obovate, four inches long by three and a half wide. Skin : green, entirely covered with rather rough dark brown russet, with a dull red tinge next the sun. Eye : small, set in a wide, pretty deep basin. Stalk : about an inch long, inserted without depression. Flesh : hard, crisp, coarse grained and gritty.

An excellent stewing pear, in season from November to February or March, or even until April. This pear forms the type of the pears called “Wardens,” which, Loudon erroneously says, are thus named from their property of keeping long ; whereas the fact is, they constituted the famous Warden pies of the ancient Abbey of Warden, in Bedfordshire. Its size might well suggest its selection for emblazonry on a shield.

The tree is very hardy, but not vigorous in growth. In favourable soils it bears well as a standard. It should always be grafted on the pear stock, and if trained to cover the south side of a cottage, when full grown, will prove a small fortune to the owner, by producing an abundance of fine fruit very valuable in the market in the early months of the year, at a time, when a little addition to the income is most valuable.

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1. WELFORD PARK NONESUCH.

This variety was raised by Mr. Charles Ross, gardener, at Welford Park, near Newbury. It was produced from a pip of *Golden Hervey*, which it was supposed had been fertilized by *Lamb Abbey Pearmain*, since the fruit from which the seed was taken, grew on a tree, half *Golden Hervey*, and half *Lamb Abbey Pearmain*. The seed was sown in 1864, and in 1865 grafts were put on a *Blenheim Pippin* tree, which fruited for the first time in 1871. It was awarded a first-class certificate by the Royal Horticultural Society, on November 7th, 1872.

*Description.*—Fruit : large and handsome, three inches and a quarter wide, and two inches and a half high ; roundish and oblate, even and regular in its outline. Skin : fine lemon yellow on the shaded side, and on the side next the sun it is quite overspread with bright crimson, mottled and streaked with darker crimson, the colour gradually becoming paler as it extends to the shaded side. Eye : open, with short rudimentary segments, set in a saucer-like basin. Stalk : an inch or more long, slender, and deeply inserted in a wide cavity. Flesh : white, very tender, as much so as that of an American *Newtown Pippin* ; with an excellent flavour and fine aroma.

A fine showy apple for culinary or dessert use, during October and November.

The tree is hardy and bears well.



1. Welford Park Nonesuch.

2. Round Winter Nonesuch.



3. Mabbot's Pearmain.

5. Melon Apple.

4. Moss's Incomparable.



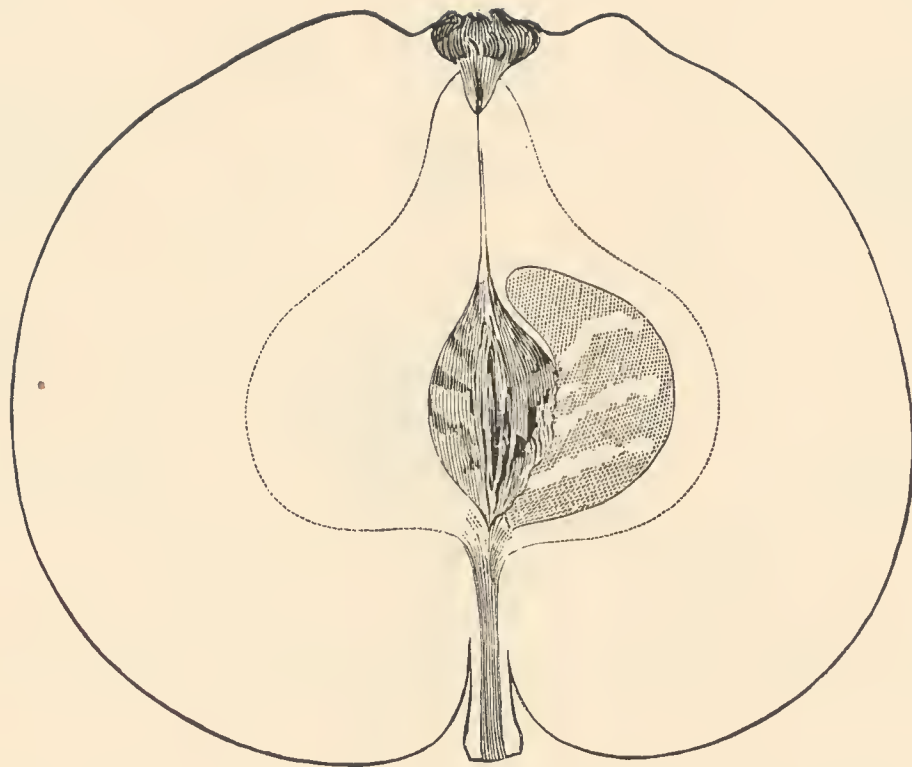
6. Rushock Pearmain.

7. Mère de Ménage.

8. Peasgood's Nonesuch.







## 2. ROUND WINTER NONESUCH.

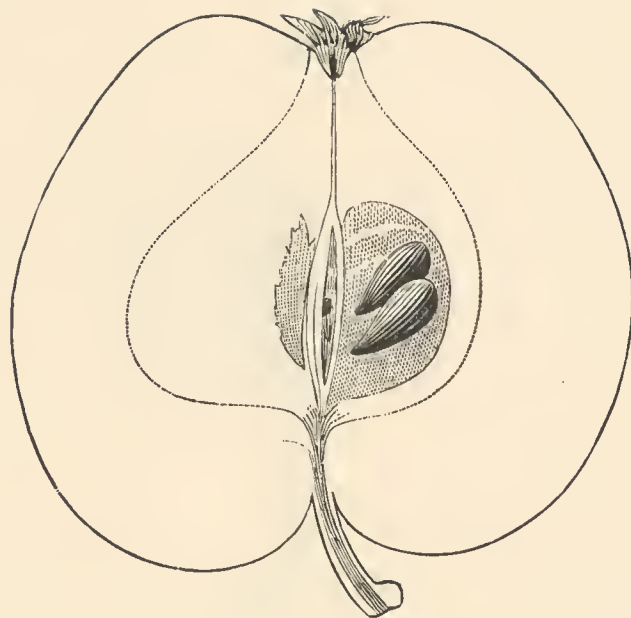
The origin of this apple is not given in any of the leading pomological works.

*Description.*—Fruit : large, over three inches wide, and two and half high ; roundish and very considerably flattened, or somewhat oblate ; its outline is uneven, which is caused by several obtuse and unequal, though not prominent ribs on the sides. Skin : thick and membranous, smooth, pale yellow, slightly tinged with green on the shaded side, but on the side exposed to the sun, it is marked with broken stripes and spots of a beautiful deep crimson, thinly sprinkled all over with a few russety dots. Eye : large and closed, so prominently set and raised above the surface as to appear puffed up and set on bosses. Stalk : very short, inserted in a round, funnel-shaped cavity, and not protruding beyond the base. Flesh : greenish white, tender, sweet, juicy and pleasantly flavoured.

A culinary apple of a very attractive appearance, and of excellent quality. It keeps well, and is in season from November to March.

The tree grows freely, is very hardy and bears well. It is becoming very generally cultivated by the orchardist and market gardener, and deserves it, since its fruit is not only good in colour and size, but its quality is excellent and it keeps well through the winter.

PLATE LXI.



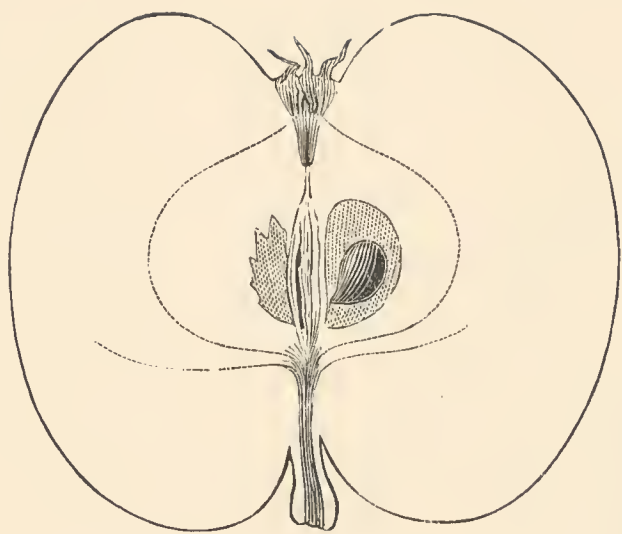
3. MABBOTT'S PEARMAIN.

The history of this fruit could not be obtained.

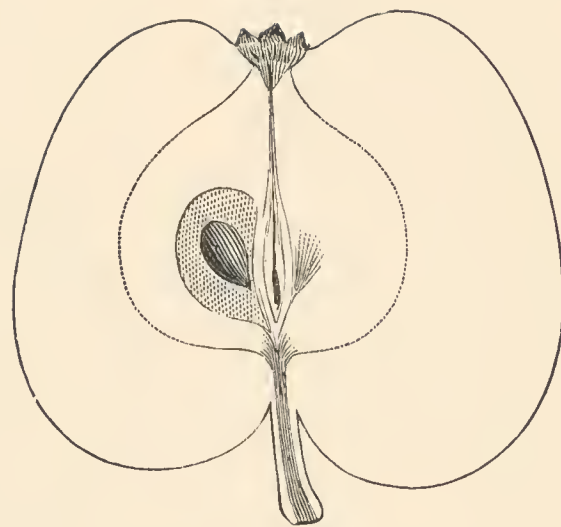
*Description.*—Fruit : round, blunty angular. Skin : bright yellow, tinged with thin red on the shaded side, and bright red on the side exposed to the sun ; the whole surface is thickly strewed with grey russet dots, like freckles. Eye : closed, with broad connivent segments, set in a shallow plaited basin. Stalk : very slender, inserted in a deep russet cavity. Tube : funnel-shaped ; stamens marginal. Flesh : yellowish, tender, juicy, sweet and highly flavoured. Cells : open, cell walls obovate.

A valuable dessert apple in season up to Christmas.

The tree is hardy, but not free in growth. It bears well.



MOSS'S INCOMPARABLE.



RUSHOCK PEARMAN.

## 4. MOSS'S INCOMPARABLE.

Who the Mr. Moss was, who produced this fruit, and where he grew it, has not been ascertained.

*Description.*—Fruit : medium sized, roundish, inclining to oblate, with prominent knobs round the crown, where the ribs terminate. Skin : entirely covered with streaks of bright deep crimson on a deep yellow ground. Eye : small, and closed with short erect segments set in a deep angular and plaited basin. Stalk : very short, inserted in a deep russet-lined cavity. Flesh : yellowish, crisp, juicy, sweet and of good flavour.

A good dessert apple which keeps till April or May.

The tree is hardy, grows vigorously and forms a handsome pyramid.

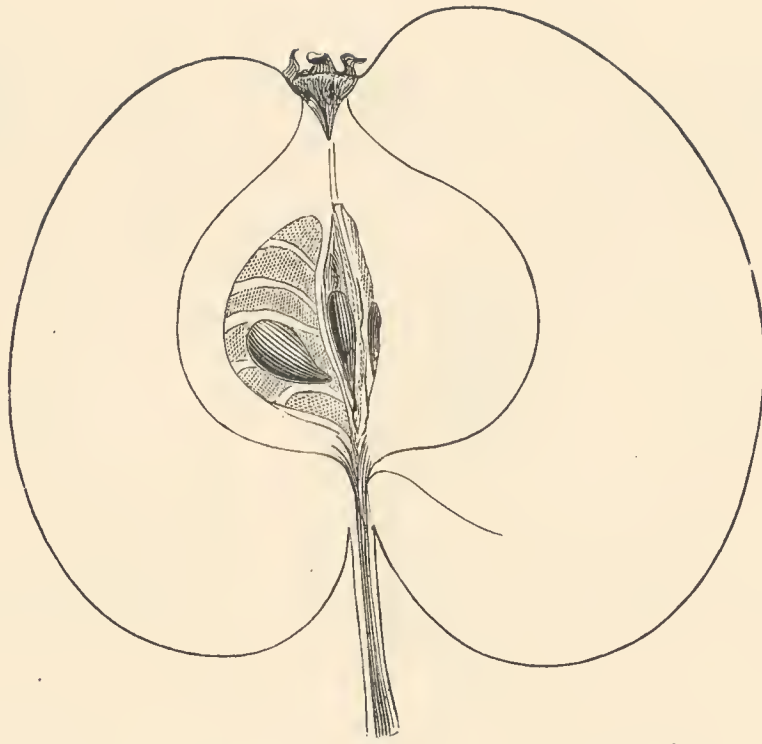
## 6. RUSHOCK PEARMAN.

This excellent apple was raised by Charles Taylor, a blacksmith, at Rushock, in Worcestershire, about the year 1821 ; and from him it is sometimes locally called *Charles' Pearmain*.

*Description.*—Fruit : rather below medium size, two inches and a half wide, and the same in height ; conical, even and handsomely formed. Skin : of a fine deep yellow colour, almost entirely covered with cinnamon coloured russet, with a brownish tinge on the side next the sun. Eye : large and open, with broad flat segments, which generally fall off as the fruit ripens. Stalk : a quarter of an inch long, stout and inserted in a pretty deep cavity. Flesh : yellowish, firm, crisp and juicy, with a brisk, subacid, and sugary flavour.

A dessert apple of high merit. It is in season from Christmas to April.

The tree is small but hardy, and bears well. It is much grown for the Birmingham market.



5. MELON APPLE.

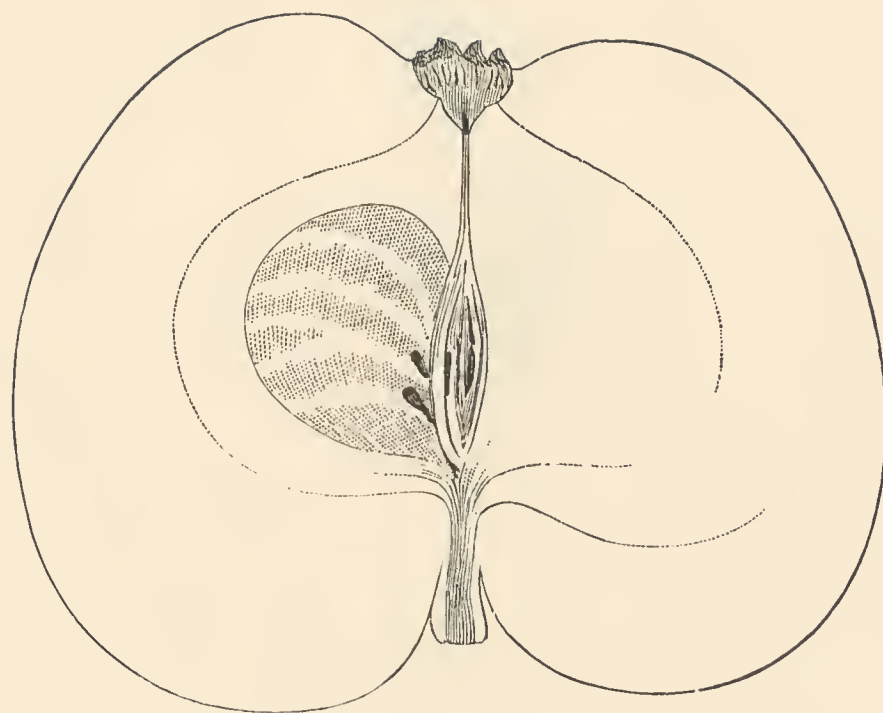
An American variety, produced in the State of New York, at a place called East Bloomfield (c. 1820).

*Description.*—Fruit : medium sized, two inches and three quarters wide, and two inches and a half high ; roundish, but narrowing a little towards the crown, and somewhat bluntly angular on the sides. Skin : smooth, lemon yellow tinged with green, veined with a very delicate pale brown russet on the shaded side ; on the side next the sun it is a pale bright crimson, with patches and veins of very thin, smooth, pale brown russet. Eye : small and half open, placed in a narrow and sometimes slightly angular basin. Stalk : half an inch long, very slender, straight and woody ; inserted in an even funnel-shaped and rather deep cavity, which is lined with brown russet. Flesh : yellowish white, very tender and crisp, juicy, sweet and vinous, with a delicate and very agreeable perfume.

A dessert apple of great excellence, in season in December.

The trees blossom freely, but require a sheltered situation to bear well.

The tree is hardy, grows vigorously and forms a handsome pyramid.



## 7. MÈRE DE MÉNAGE.

[SYN : *Lord Combermere* ; *Combermere Apple* ; *Flanders Pippin*.]

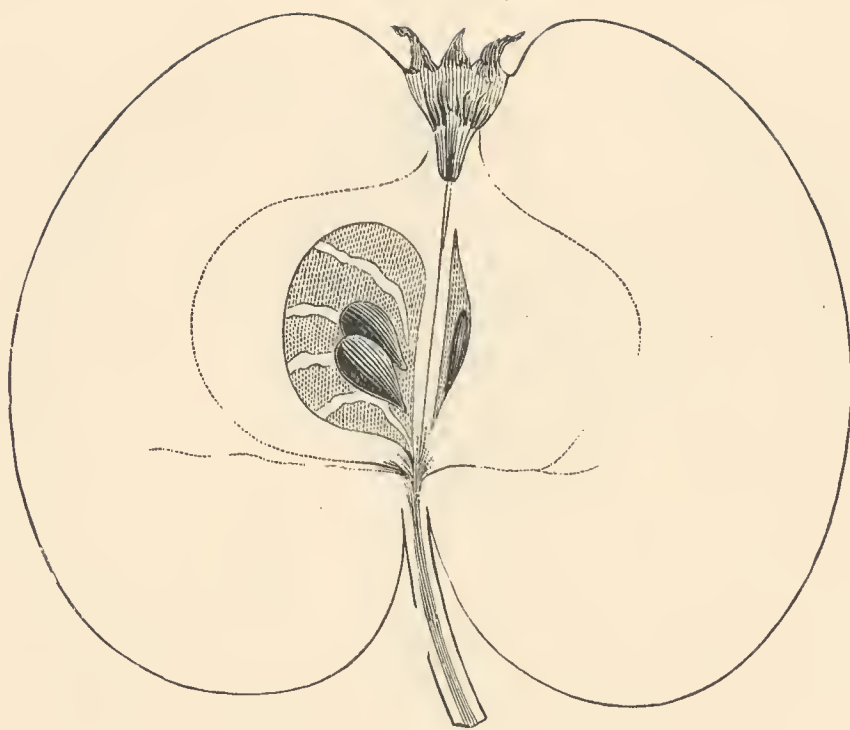
The origin of this apple is not given in any of the ordinary pomological Works. Its French name seems to indicate its foreign origin, and the synonyms lead to the inference that Lord Combermere introduced it, or that his gardener did so for him.

*Description*.—Fruit : very large, ovate or conical, ribbed round the eye. Skin : red, streaked with darker red all over, except a little on the shaded side where it is yellow. Eye : set in an angular basin. Stalk : very stout, inserted in a deep cavity, so much so as to be scarcely visible. Flesh : firm, crisp, brisk and juicy.

A beautiful and valuable culinary apple of first rate quality, in season from October to January.

The tree is hardy and grows vigorously, but it does not always bear freely.





8. PEASGOOD'S NONESUCH.

This very handsome apple was raised by Mr. Peasgood, of Stamford, from a pip sown in a garden pot by his wife, when a child. It was first presented before the Fruit Committee of the Royal Horticultural Society on September 18th, 1878, when it was awarded a first class certificate. It also gained a similar distinction at the Crystal Palace Show in September, 1874. A coloured illustration of this variety appears in the "Florist and Pomologist" for 1876.

*Description.*—Fruit : like a very large *Nonesuch*, and not unlike the *Blenheim Pippin* when well grown. It is large, three inches and a half wide, and three inches high, roundish, somewhat oblate, and very handsome. Skin : yellow, overspread on the sunny side with red, and copiously streaked with bright, darker crimson streaks. Eye : very large and open, set in a deep, round and even basin, and with a short, stunted calyx. Stalk : short, deeply inserted. Flesh : yellowish, tender, very juicy, with an agreeable acid flavour.

A very handsome highly coloured apple, whose beauty gives it a place on the dessert table, though its best virtues are culinary.

The tree grows freely, but is said not to bear well, until it has attained its full growth.





1. Beurré précoce.

2. Summer Franc Real.



3. Peach.



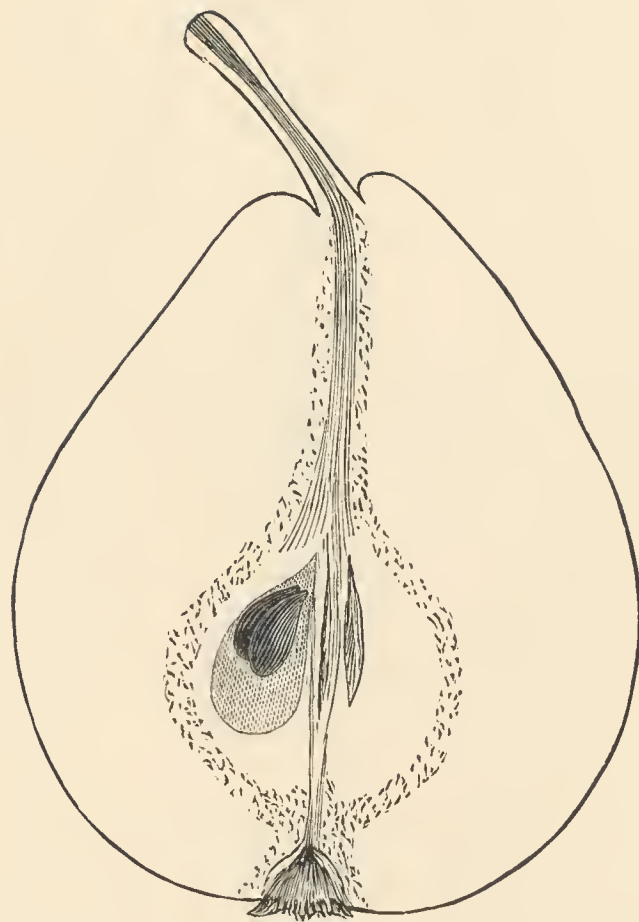
4. White Doyenné.



6. Beurré Sterckmans.



5. Red Doyenné



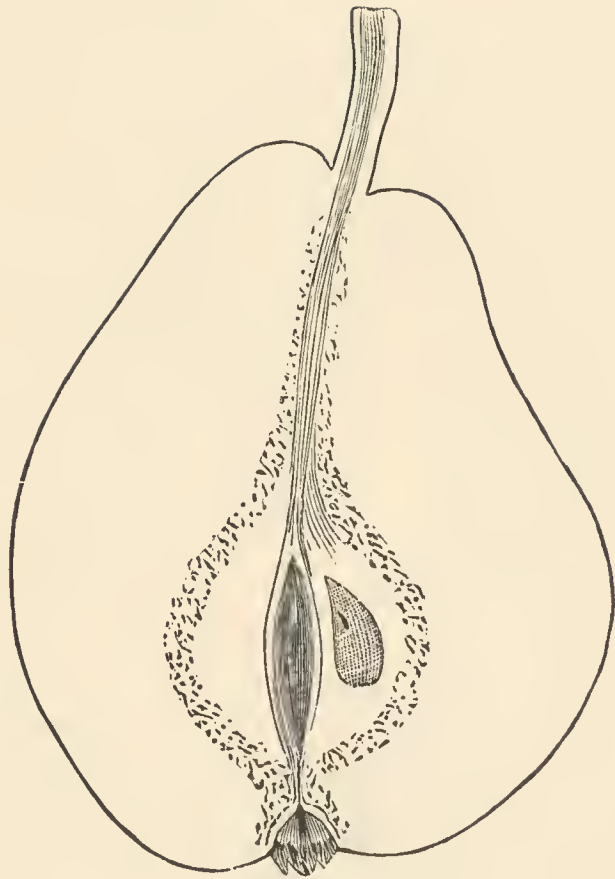
1. BEURRÉ PRÉCOCE.

This pear was raised by M. Goubault, a nurseryman at Mille-Pieds, Route de Saumur, Angers (c. 1840).

*Description.*—Fruit: medium sized, two inches and a half wide, and three inches high; obovate, blunt at the stalk, even and regularly shaped. Skin: green, becoming yellowish green as it ripens, strewed with large russet specks, and tinged with reddish brown next the sun; a broad zone of rather rough russet encircles the fruit about an inch distant from the eye. Eye: rather open, with short segments, set in a round saucer-like basin. Stalk: nearly two inches long, slender, set in a round cavity. Flesh: crisp, very juicy, brisk, and refreshing, sometimes with a slight astringency.

A good early pear, ripe about the middle of August.

The tree is an early and abundant bearer, and forms a handsome pyramid on the pear stock.



2. SUMMER FRANC RÉAL.

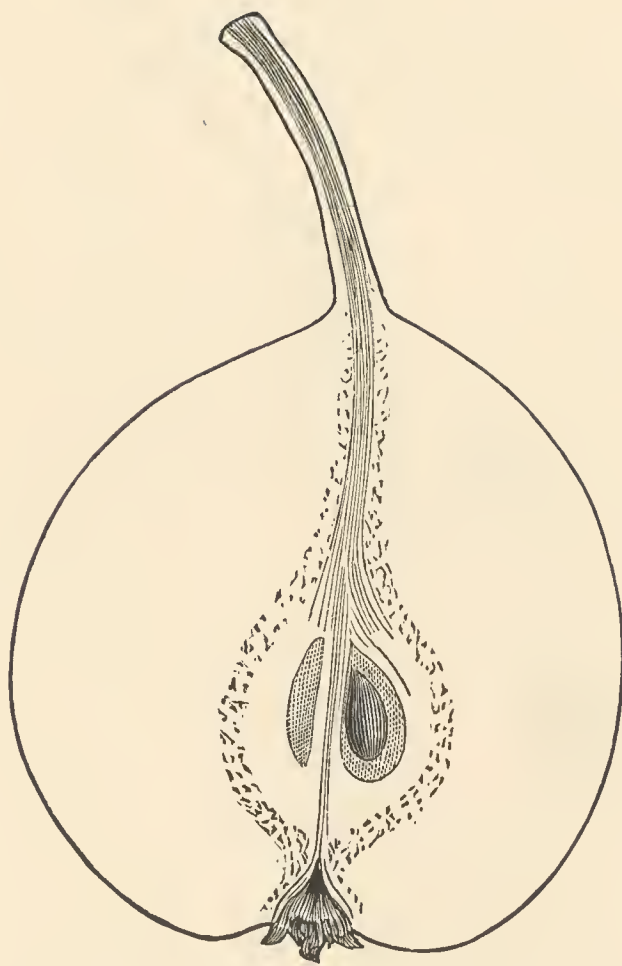
[SYN: *Franc Réal d'Été*; *Beurré d'Été*; *Bergamotte d'Été*; *Bergamotte de la Beuvrier*; *Fin or d'Été*; *Gros Micet d'Été*; *Coule Soif*; *Great Mouthwater*; *Grosse Mouille Bouche*; *Hâtweau Blanc*; *Milan Blanc*; *Milan de la Beuvrière*; *Royale*; *Fondante*, or *Franze Caneel Pear* of Knoop.]

The history of this pear is lost. It was at one time much grown in this country, but is now rarely met with. Miller, Forsyth, and Lindley, are all wrong in making the Summer Bergamot of English gardens synonymous with this. The name "*Franc Réal*," Mayer thinks, means *Royal Pear*; but Diel derives the name from the Spanish gold coin "real," which the pear resembles somewhat in colour.

*Description.*—Fruit: above medium size, two inches and a half wide, and about the same in height, and turbinate. Skin: smooth, pale, yellowish green, strewed with numerous brown and green dots, and tinged with brownish red next the sun. Eye: small and open, set in a small undulating basin. Stalk: short and thick, inserted in a small cavity. Flesh: yellowish white, fine grained, buttery and melting, rich and sugary.

An excellent early pear, ripe in September. It is very useful in filling up the vacancy of supply in the interval between the ripening of the *Jargonelle*, and that of the other early autumn varieties.

The tree is hardy, free growing, and healthy. It bears well, and succeeds best as a standard on the pear stock. A single tree will afford a sufficient supply in most cases, during the very short time the fruit remains in perfection.



## 3. PEACH.

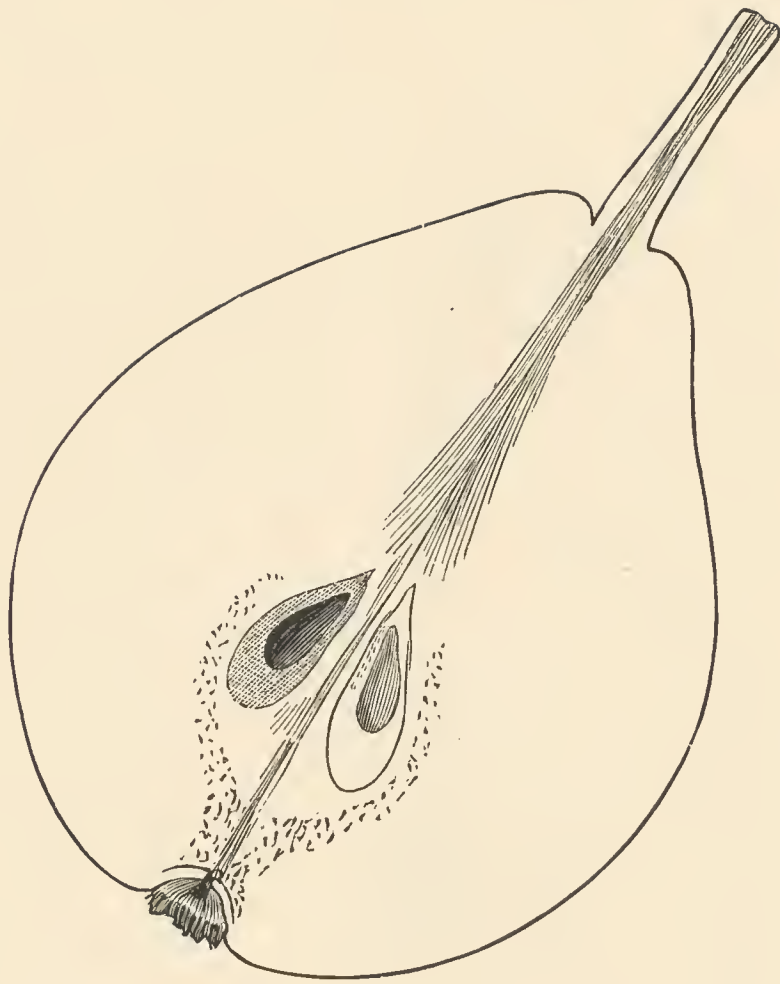
[SYN : *Pêche.*]

One of the pears raised by Major Esperen, of Malines, in 1845. A coloured figure of it is given in the *Florist and Pomologist*, 1867.

*Description.*—Fruit: medium size or larger, roundish or irregularly oval. Skin: smooth, greenish yellow with a blush of red on the side next the sun, and covered with patches and dots of russet. Eye: open, set in a shallow, bossed basin. Stalk: an inch or more long, not depressed. Flesh: yellowish white, fine-grained and very melting, very juicy, sweet, vinous, and with a delicious perfume.

An excellent early pear, in season from the middle to the end of August.

The tree is hardy, and bears freely. It makes a good pyramid, and is best grown in this way.



4. WHITE DOYENNÉ.

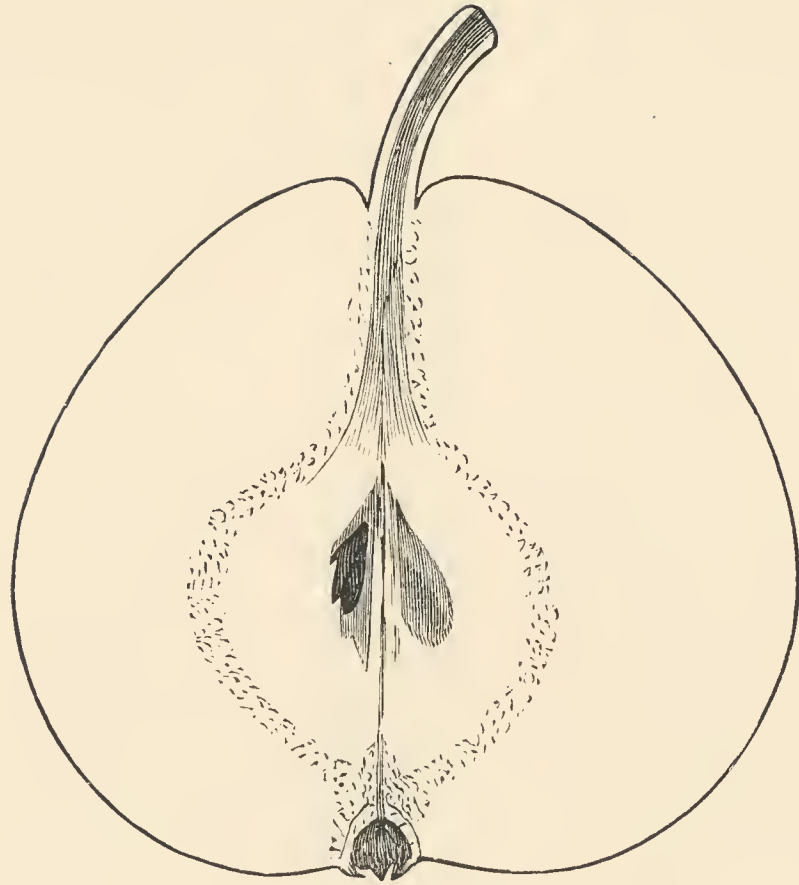
[*SYN* : *Doyenné Blanc* ; *Beurré Blanc* ; *Doyenné Picté* ; *Citron de Septembre* ; *Bonne Ente* ; *Neige* ; *St. Michel* ; *Seigneur* ; *Dean's* ; *Pine* ; *Snow* ; *Warwick Bergamot* ; *White Beurré* ; *White Autumn Beurré*.]

The history of this well known pear seems lost. It is a very old variety, very widely grown and very generally esteemed, as the number of its synonyms indicates. It is a very favorite pear in France and Germany. It is figured by Lindley in the *Pomological Magazine*, Pl. 60.

*Description*.—Fruit : above medium size, obovate, handsome and regularly formed. Skin : smooth and shining, pale bright green at first, and changing as it attains maturity to pale yellow, and when well exposed it has sometimes a fine red colour on the side next the sun. Eye : very small and closed, set in a shallow and slightly plaited basin. Stalk : three quarters of an inch long, stout, fleshy, and set in a small round cavity. Flesh : white, buttery and melting ; and of a rich, sugary, delicately perfumed, and somewhat vinous flavour.

An excellent autumn dessert pear, ripe in September and October. It is a very handsome fruit, but it must be eaten at the time it is ripe, since it quickly becomes mealy. When in perfection it yields to none in excellence.

The tree is healthy, vigorous, and an abundant bearer. It succeeds well as a standard either on the pear, or quince stock. The fruit is best flavoured from a standard tree, but if grown on the quince stock against a wall, or on an espalier, it grows to a larger size, and is often beautifully coloured.



## 5. RED DOYENNÉ.

[SYN: *Doyenné Rouge*; *Doyenné Roux*; *Doyenné Gris*; *Doyenné Jaune*; *Doyenné d' Automne*; *Doyenné Crotté*; *Doyenné Galleux*; *Neige Grise*; *St. Michel Doré*; *St. Michel Gris*; *Grey Doyenné*.]

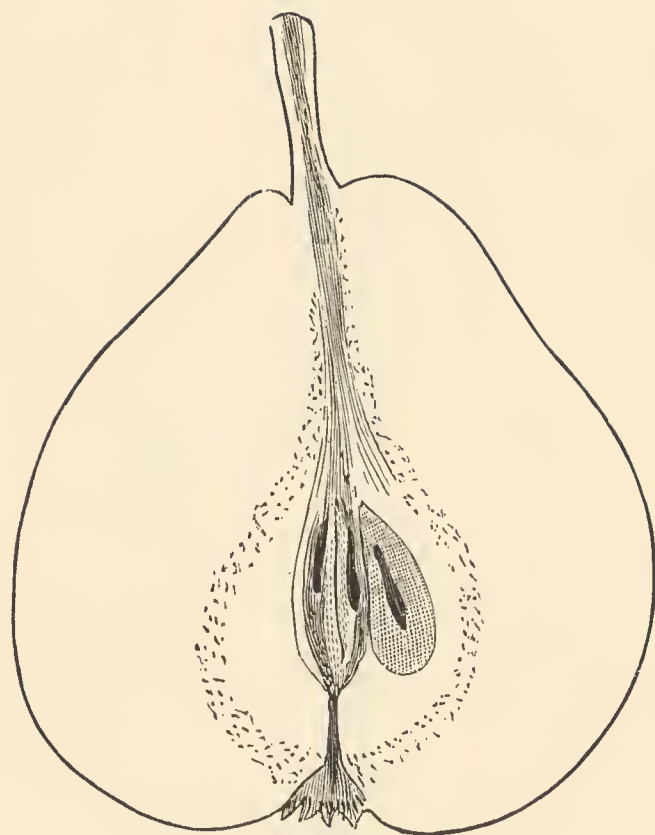
This variety is thought to have first emanated from the garden of the Chartreux at Paris, about the middle of the last century (c. 1750). Some suppose, however, that it has been for some two centuries in England. Mr. R. A. Salisbury in the Transactions of the London Horticultural Society (Vol. I, p. 230), mentions a tree taken down at Shawhill, near Halifax, in 1779, with eighty annual rings of wood. He thinks this pear is mentioned by Worlidge in 1676. A coloured figure is given in the Transactions of the London Horticultural Society, (Vol. I., Plate xiii., and also in Vol. V., Plate ii., figure 1.) It is also figured by Lindley in the *Pomological Magazine*, Plate lxxiv.

*Description*.—Fruit: medium sized, obovate, very much resembling in shape the *White Doyenné*. Skin: yellowish green, but entirely covered with thin cinnamon-coloured russet, so that none of the ground colour is visible, and sometimes it has a tinge of brownish red next the sun. Eye: small and closed, set in a shallow depression. Stalk: three quarters of an inch long, curved and inserted in a narrow rather deep cavity. Flesh: white, tender, melting and buttery, of a refreshing, rich, and delicious flavour.

An excellent dessert pear, in season in October and November. It keeps much better than the *White Doyenné*, which it succeeds on the dessert table.

The tree is not a very strong grower, but it is healthy, and bears well, either on the pear or quince stock, even in unfavourable seasons. The fruit is larger from a wall, but better in flavour from a standard. It should be gathered before it is ripe, when it keeps much longer. This variety, from its great fertility, makes an excellent cottage garden pear.





6. BEURRÉ STERCKMANS.

[SYN : *Calabasse Sterckmans* ; *Doyenné Esterkman* ; *Belle Alliance*.]

This variety was raised at Louvain by M. Sterckmans, and was first brought into notice by Dr. Van Mons (c. 1830).

*Description*.—Fruit : medium sized, two inches and three quarters wide, and two inches and a half high, turbinate, handsome and even in outline. Skin : smooth, of a fine bright grass green colour on the shaded side, and dull red on the side next the sun, marked with traces of russet. Eye : open, with short, erect, rigid segments, set in a wide and shallow basin. Stalk : three quarters of an inch long, set in a small round cavity. Flesh : white, with a greenish tinge, very melting, buttery and juicy, rich, sugary and vinous, with a fine aroma.

A dessert pear of great excellence, in season during January and February.

The tree is hardy and bears abundantly. It succeeds admirably on the quince stock, and forms a handsome pyramid.





1. Coe's Golden Drop



2. Early Julien.

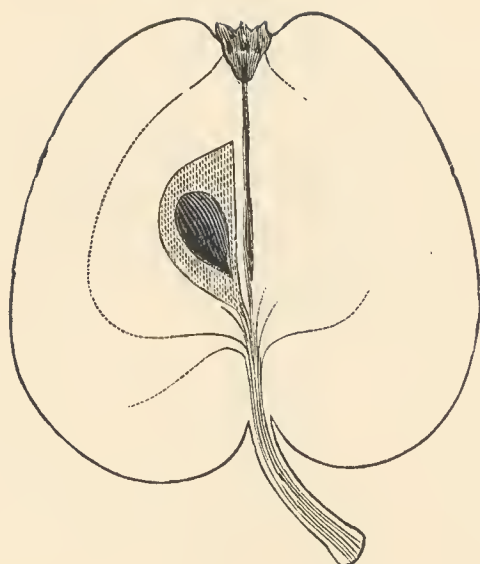


3. Forge.



4. Early Harvest.

5. M<sup>r</sup>. Gladstone.



## 1. COE'S GOLDEN DROP.

It has been said that this variety is a very old apple, which has existed for very many years in some Essex orchards. It was introduced to notice by one Gervase Coe, a market gardener, at Bury St. Edmunds, towards the close of the last century (c. 1790). Mr. Coe was the man who raised the *Golden Drop Plum*, and he is said to have propagated this apple as a seedling of his own, and given it the corresponding name.

*Description.*—Fruit : small and conical ; even and regular in shape. Skin : yellow with a few crimson spots next the sun, and marked with small patches of thin delicate russet. Eye : small and open, even with the surface, and surrounded with a few shallow plaits. Stalk : three quarters of an inch long, inserted in a small and shallow depression, which, together with the base, is entirely covered with russet. Flesh : greenish yellow, firm, crisp, and very juicy, brisk, sweet, and vinous.

A delicious little dessert apple of the first quality, in season from November to May.

The tree is hardy, a free and upright grower, and bears well. It does well on the paradise stock, for dwarf and espalier trees, but for market purposes, should be grown as an orchard tree on the crab stock.



2. EARLY JULIAN.

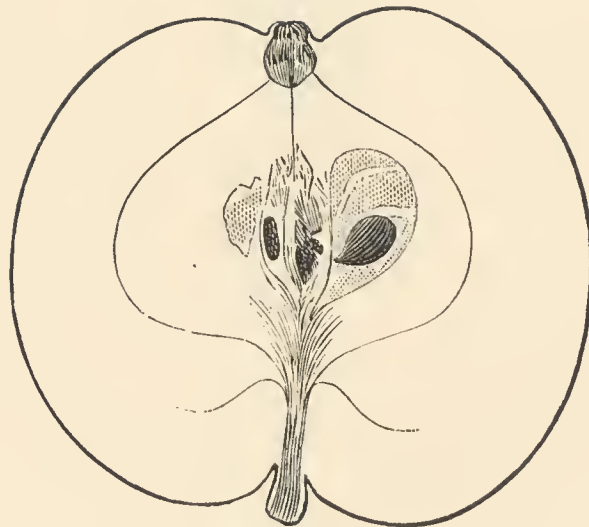
[SYN : *Tom Montgomery.*]

The origin of this apple is lost. It is supposed to be a Scotch apple.

*Description.*—Fruit : medium sized, two inches and three quarters wide, and two inches and a quarter high ; roundish, slightly flattened, and prominently ribbed from the eye downwards to the base. Skin : smooth, pale yellow, with an orange tint next the sun, strewed all over with minute dots and a few whitish specks. Eye : closed, with broad segments, and set in a deep, irregular and angular basin. Stalk : short, not extending beyond the base, and inserted in a deep and angular cavity. Flesh : yellowish white, crisp, very juicy, and with a brisk, pleasant, and balsamic flavour.

An excellent early culinary apple of first rate quality, ripe the second week in August. It might be called the *Summer Hawthorden*, since it equals that esteemed old variety in all its good properties. Mr. Lewis A. Killick says, “ If limited to one tree I should select *Early Julian*. You may begin to use them when they are the size of walnuts, and having been twice over the trees for culinary purposes, you can leave some good yellow fruit, with a brisk pleasant flavour, for dessert.”

The tree is healthy and hardy, but does not grow strongly. It is a good bearer, and well adapted for growing in small gardens as a bush tree. As a standard, its tendency to bear very heavy crops is against it.



3. FORGE.

This apple is said to have originated near one of the old forges in the iron districts of Sussex, near Crawley, and thus to have acquired its name.

*Description.*—Fruit : medium sized, roundish and obscurely ribbed. Skin : of a golden yellow colour, mottled with crimson on the shaded side, and dark red, covered with crimson streaks, on the side next the sun. Eye : small and closed. Stalk : very short. Flesh : yellowish white, tender, juicy, sweet and finely perfumed.

This is the favourite cottager's apple in Sussex, especially in the parts adjoining the counties of Surrey and Kent. It is a useful apple for all purposes.

The tree is very hardy, and noted for being very prolific ; indeed it is a great and constant bearer.



4. EARLY HARVEST.

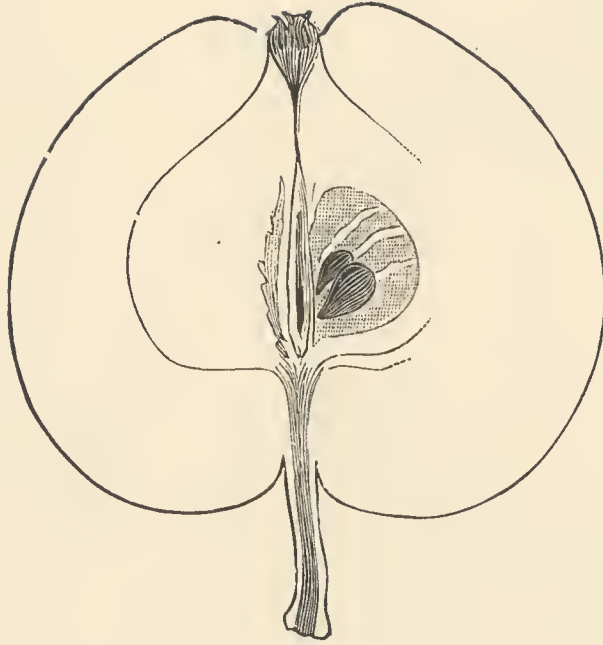
[*SYN*: *Yellow Harvest*; *Prince's Harvest*; *Prince's Early Harvest*; *Prince's Yellow Harvest*; *Large White Juneating*; *July Pippin*; *July Early Pippin*; *Tart Bough*; *Early French Reinette*; *Pomme d' Été of Canada*.]

An American apple, dating probably from the commencement of the present century. It is found to succeed perfectly in this climate.

*Description*.—Fruit: round, of medium size, two inches and three quarters wide, and two inches and a quarter high. Skin: smooth and shining, pale yellowish green at first, but changing to clear, pale, waxen yellow, as it ripens, with a faint blush of red next the sun, with embedded white specks, particularly round the eye. Eye: small and slightly closed, set in a round and shallow basin. Stalk: half an inch long, inserted in a rather shallow, somewhat russetty, cavity. Flesh: white, tender, crisp and juicy, with a sprightly and pleasant subacid flavour.

An excellent and refreshing early dessert apple of the first quality. It ripens at the end of July or the beginning of August. Its clear yellow colour makes it contrast well with the red colour of most early apples. It must be eaten soon after gathering to have it in perfection.

The tree is healthy, a free, but not a vigorous grower. It is not liable to canker, and bears abundantly. It is well adapted for dwarf or espalier training, when grown on the paradise stock, and should have a place in every garden. It also succeeds well as a standard on the crab stock, which is the most profitable form of growing it for market purposes.



## 5. MR. GLADSTONE.

[SYN: *Scarlet Pippin*; *Jackson's Seedling*.]

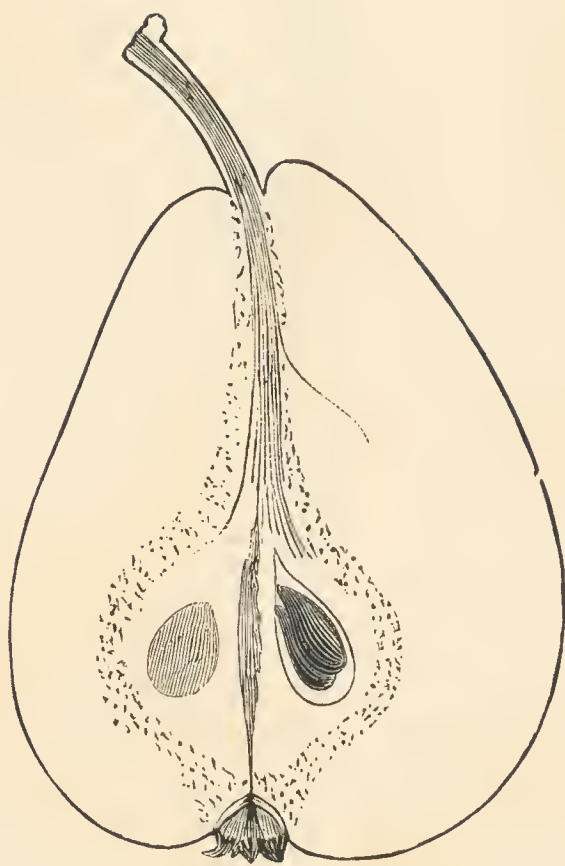
This variety is said to have been a chance Worcestershire Seedling. It was introduced to the public in 1868 by Mr. Jackson, of Blakedown Nursery, near Kidderminster. The original tree, which grows near there, is said to be about a hundred years old (1782) at this time, and in full luxuriance.

*Description*.—Fruit: medium sized, round, inclining to be conical, and somewhat angular towards the eye. Skin: mottled, red and yellow, but often altogether of a bright red colour, with a bloom like a plum, or the *Red Astrachan* apple, which it rivals. Eye: partially closed, with erect connivent segments, in a rather shallow plaited basin. Stalk: one inch long, rather slender, and inserted in a moderately deep cavity. When ripe the aroma is so powerful, that it can be detected at a considerable distance. It has a pleasant, rich, and vinous flavour.

This is the largest early summer apple known. It becomes ripe the third week in July, when its brilliant colour, and its excellent flavour, make it a very popular variety in the market. This fruit received a first-class certificate from the Royal Horticultural Society, August, 1883.

The tree is hardy but rather weak in growth, and is very prolific. It is best grown as a standard, but makes a good bush, which will bear so freely as to afford a sufficient crop for private use. It makes an excellent pyramid on the paradise stock, and is quite at home on the crab.





1. VINEUSE.

This variety was raised by Major Esperen, of Malines, in 1840.

*Description.*—Fruit : medium sized, obovate. Skin : smooth, pale straw colour, with slight markings of very thin brown russet, interspersed with minute green dots. Eye : open, frequently abortive, set in a shallow depression. Stalk : short and fleshy, inserted in a deep, narrow cavity. Flesh : yellowish white, exceedingly tender, melting, and very juicy, of a honied sweetness and fine delicate perfume.

A delicious and richly flavoured pear ; ripe in the end of September and beginning of October.

The tree is hardy and bears freely. It makes an excellent pyramid on the quince. The merit of its fruit will soon cause this pear to be very widely grown.



1. Vineuse.



2. Autocrat.



3. Fertility.



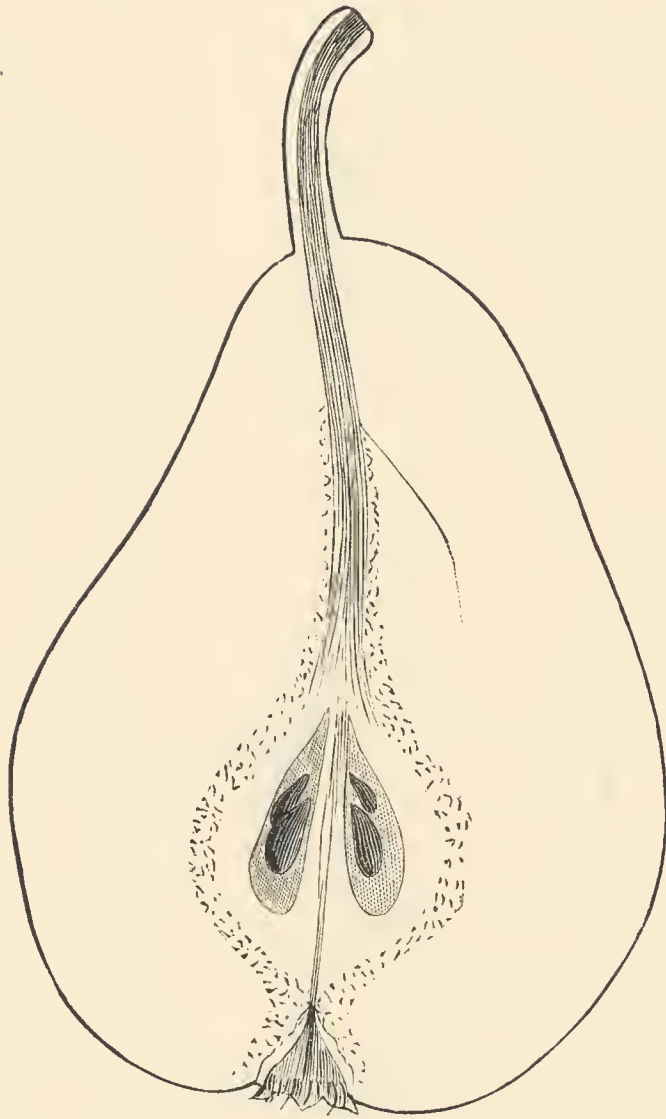
4. Princess (River's)



5. Fondante de Malines.







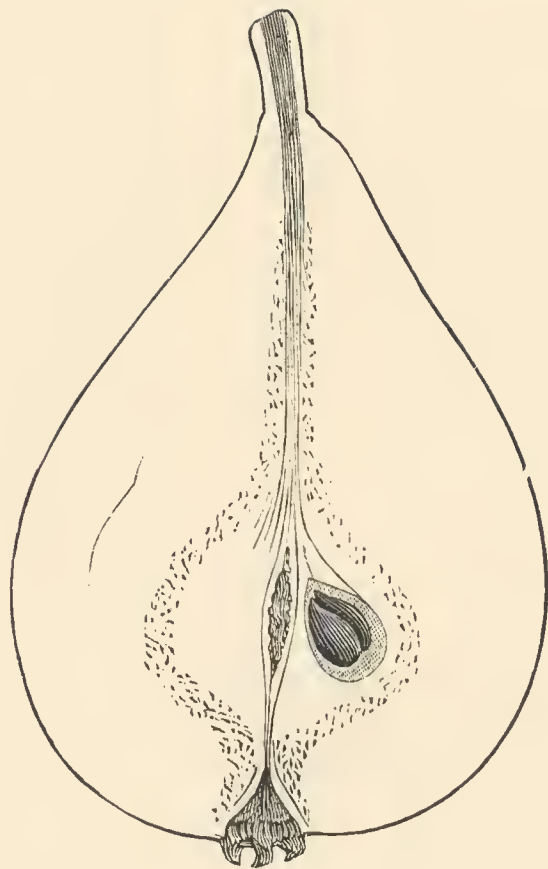
## 2. AUTOCRAT.

A seedling raised by Mr. Rivers, of Sawbridgeworth (c. 1875), from *Beurré Capiaumont*, but it is as distinct from its parent in the character of its fruit, as it is also in the growth of the tree.

*Description.*—Fruit : large, three inches and a half long, by two inches and three quarters broad, pyriform, tapering towards the stalk. Skin : yellow, covered with patches of light russet, taking a warm reddish brown tint on the side next the sun. Eye : open, with connivent segments on a level with the surface. Stalk : stout, half to three quarters of an inch long, inserted slightly on one side, without depression. Flesh : of a yellow tint, tender, melting, sweet, very juicy. It has a delicate flavour of rose water.

A very fine pear, in season during the month of October.

The tree is compact in growth, and the wood remarkably short jointed. It forms a natural pyramid, and is best adapted for this mode of growth.



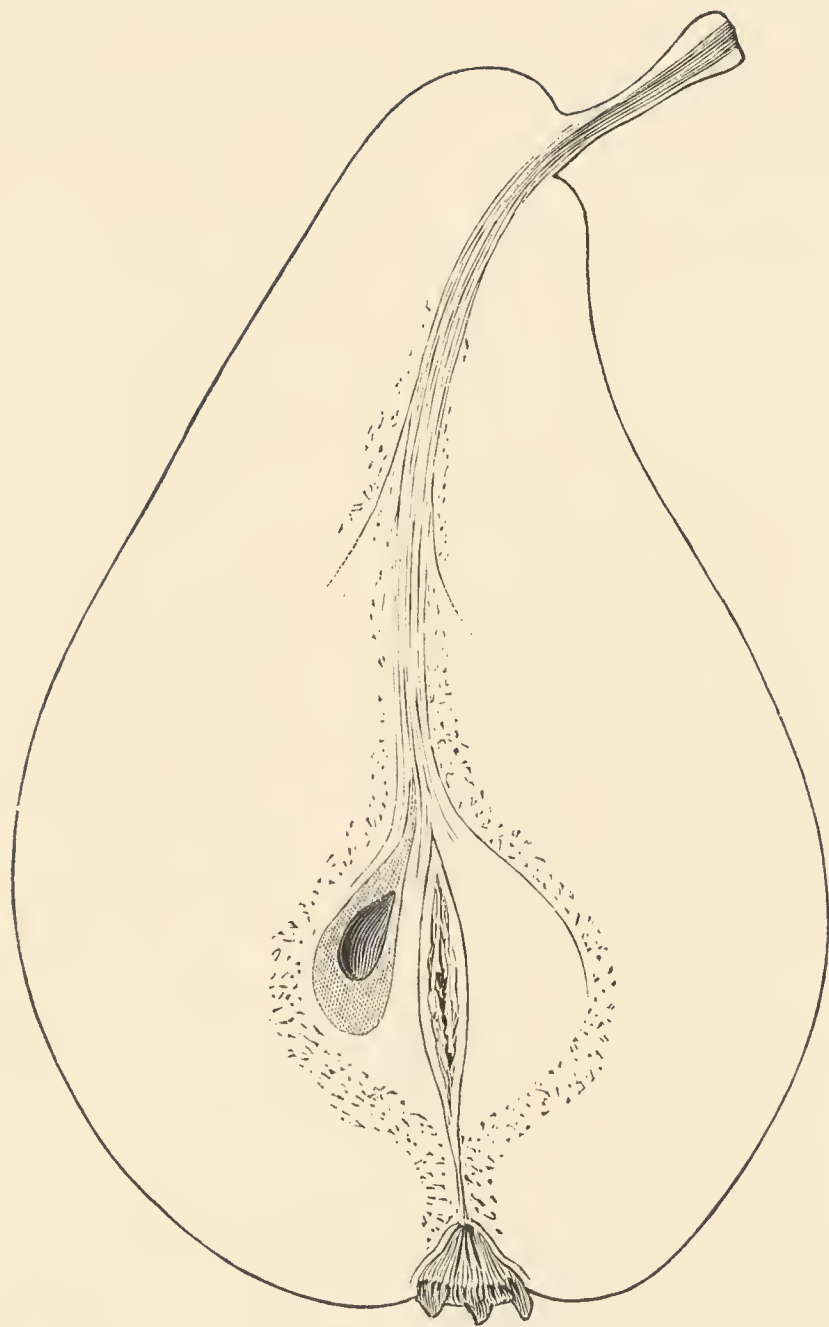
3. FERTILITY.

A seedling raised by Mr. Rivers, of Sawbridgeworth, from a pip of *Beurré Goubault* (c. 1875).

*Description.*—Fruit: even and regular in shape, obovate and terminating abruptly towards the eye, near which it has a suddenly contracted waist. Skin: entirely covered with a bright cinnamon coat of russet, which has an orange tinge on the side exposed to the sun. Eye: open, with short incurved segments, and set even with the surface. Stalk: three quarters of an inch long, stout, and inserted obliquely to the axis of the fruit without depression. Flesh: half melting, or crackling, very juicy, sweet, and with a rich and highly perfumed flavour similar to that of *Williams' Bon Chrétien*, much subdued.

A handsome, beautiful, and very excellent pear. It is in season in September and October.

The tree is very productive as its name implies. It has great power to resist frost, thus it bears regularly, and sometimes seems to carry more fruit than leaves. An excellent market variety for the great abundance of fruit it produces.



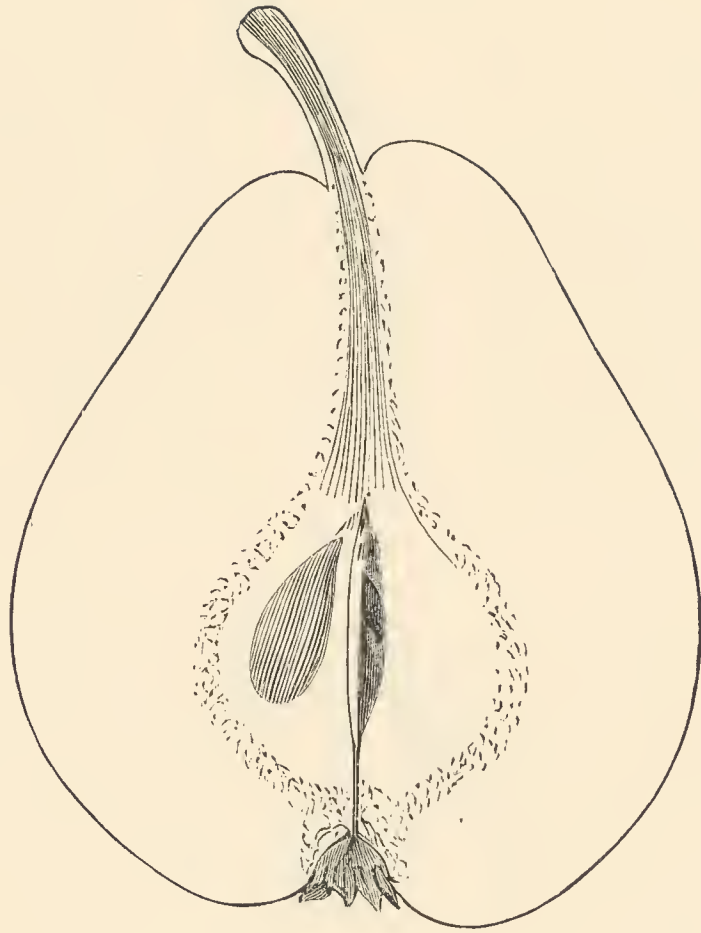
4. THE PRINCESS.

This pear was raised by Mr. Rivers, of Sawbridgeworth (c. 1875), and was a seedling from *Louise Bonne of Jersey*.

*Description.*—Fruit : large and handsome, four inches long by three inches broad, pyriform, regularly and handsomely shaped. Skin : smooth, greenish yellow on the shaded side, but taking often a bright red colour next the sun, and more or less covered with thin russet. Eye : open, with erect short segments, almost on a level with the surface. Stalk : strong, and fleshy, three quarters of an inch long, inserted obliquely on one side, sometimes almost at right angles with the axis of the fruit. Flesh : yellowish, tender and melting, with a rich vinous and sugary flavour, thought sometimes to represent that of its parent *Louise Bonne of Jersey*, but it has often a perfume like vanilla.

A large and excellent pear, in season from the end of November to Christmas time, perhaps the most desirable of all periods, for dessert fruit.

The tree is hardy, very compact in growth, and bears abundantly. It grows equally well on the pear, or the quince stock ; but is better adapted for a pyramid, an espalier, or a wall, than for an orchard.



5. FONDANTE DE MALINES.

This variety was raised by Major Esperen, at Malines, and first fruited in 1842.

*Description.*—Fruit : large, even and handsomely shaped ; obtusely obovate, blunt at the stalk. Skin : smooth, of a uniform, deep, golden yellow colour, mottled all over with cinnamon coloured russet ; on the side next the sun, it is of a deeper yellow, and spotted with crimson dots. Eye : clove-like, set in a pretty deep depression. Stalk : about an inch long, fleshy at the base, and inserted in a narrow round cavity. Flesh : white, buttery and melting, juicy, sweet, and with a fine perfume.

A good dessert pear ; ripe in November, and continuing till December. It must, however, be watched with care, for it is apt to decay treacherously in the centre.

The tree is very hardy, and vigorous in growth. It bears abundantly as a pyramid, or bush, when grafted on the quince stock.





1. Scarlet Crofton.



3. Lord Burghley.

2. Reinette Baumann

4. Isle of Wight Pippin.



5. Seigende's Reinette

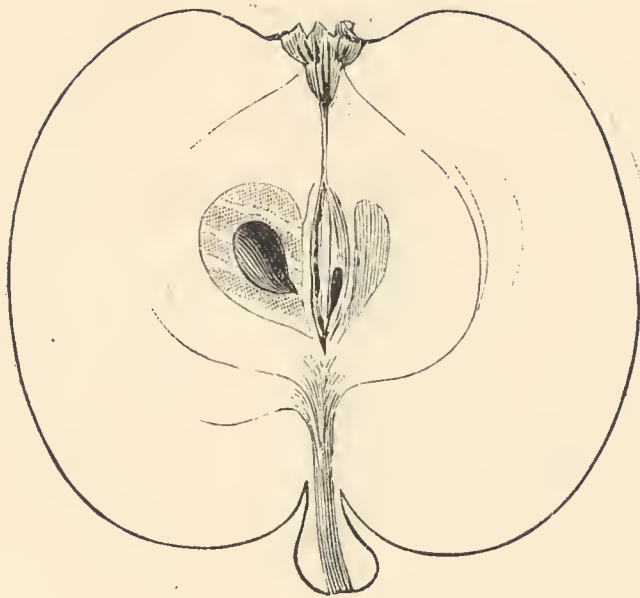
7. Reinette grise

6. Reinette Van Mons



8. Reinette de Canada.

9. Selwood's Reinette.



## 1. SCARLET CROFTON.

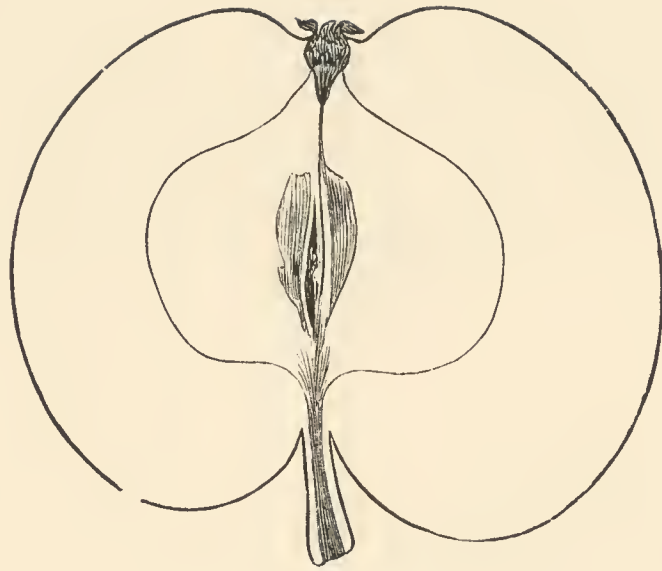
[SYN : *Saul Apple.*]

An apple of Irish origin, but without any known history. It is a very old variety.

*Description.*—Fruit : medium sized ; oblate, slightly angular on the sides. Skin : covered with yellow russet, except on the side next the sun, where it is bright red with a mixture of russet. Eye : set in a wide and shallow basin. Stalk : short, inserted in a moderately deep cavity. Flesh : firm, crisp, juicy, sugary and richly flavoured.

A delicious dessert apple of first-rate quality. It is in season from October to December, or even in January, and does not become mealy.

The tree is hardy and bears freely. It makes a good orchard tree, and its fruit sells well in the market. It forms a flat-headed tree, with long slender and pendulous shoots, at the extremities of which the fruit is chiefly produced.



2. REINETTE BAUMANN.

This was raised by Messrs. Aug. and Nap. Baumann, of Bolwyller, in Alsace.

*Description.*—Fruit : of medium size, roundish oblate, with blunt angles at the sides, which extend to the apex, and form ridges round the eye. Skin : smooth bright yellow, tinged with bright red, on the shaded side, with a brilliant red cheek on the side next the sun, the whole surface being strewn with embedded pearly specks. There is a patch of russet radiating over the base, from the stalk cavity. Eye : small and closed, with erect, pointed segments, set in a narrow, rather deep, and ribbed basin. Stalk : half an inch long, slender, inserted in a deep and narrow cavity. Flesh : white, crisp, juicy, and with a pleasant aroma.

A good, but not high classed dessert apple, which holds its place chiefly by its great beauty. It is in season from December, to February or March.

The tree grows freely as a bush, or standard on the crab, and usually bears well.



## 3. LORD BURGHEY.

This apple was raised as a seedling in the gardens of the Marquis of Exeter, at Burghley Park, near Stamford. It first bore fruit about the year 1834, and was introduced to general notice by Mr. Matheson, the gardener, in 1865. The original tree is still in existence.

*Description.*—Fruit: medium sized, roundish and slightly flattened, ribbed at the apex and angular on the sides. Skin: deep golden yellow on the shaded side, and deep clear crimson on the side next the sun; dotted all over with russet specks. Eye: rather closed. Stalk: half an inch to three quarters long, frequently a mere knob. Flesh: yellowish, very tender and juicy, sweet and with a fine flavour.

An excellent winter dessert apple, in season from Christmas until May. Its fine colour renders it attractive on the dessert table.

The tree grows as a bush, but as it is a very shy bearer, it requires a sheltered position; otherwise it will lose the favour its merits as a dessert fruit should ensure for it.



4. ISLE OF WIGHT PIPPIN.

[SYN: *Isle of Wight Orange*; *Orange Pippin*; *Pomme d'Orange*; *Engelse Oranje Appel*.]

This is a very old variety, and no doubt the *Orange Apple* of Ray and Worlidge. It is supposed by some to have been introduced from Normandy to the Isle of Wight, where it was first planted in the garden at Wrexall Cottage, near the Undercliff, and it was growing there in 1817. There are several other varieties of apples known by the name of "*Orange*" and "*Orange Pippin*," but they are all inferior to this.

*Description*.—Fruit: small, two inches wide, by an inch and a half deep; globular. Eye: slightly sunk, with broad, acute segments of the calyx. Stalk: very short. Skin: yellowish, golden grey, with a russety epidermis, highly coloured with orange and red next the sun. Flesh: firm and juicy, with a rich aromatic flavour.

A dessert apple of first-rate quality, in season from September to January. "It is also valuable," says Mr. Knight, "as a cider apple, and its juice has the high specific gravity of 1074."

The tree is hardy and healthy, but does not attain a large size. It succeeds well on the paradise stock, and is best grown as an open dwarf, or espalier. It bears well under all circumstances.



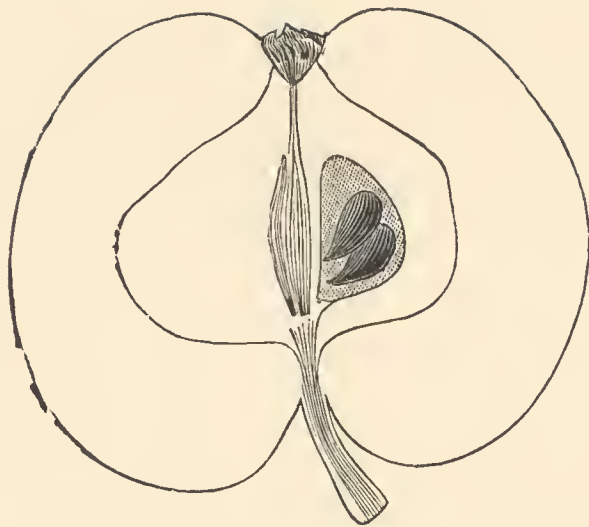
## 5. SEIGENDE REINETTE.

The history of this Apple is not given by any of the pomological authorities. It was sent to the Royal Horticultural Society about 1860 by Superintendent Oberdieck, of Hanover.

*Description.*—Fruit : medium sized, roundish, pearmain-shaped. Skin : rich yellow, tinged and streaked with red next the sun, and a patch of russet round the stalk. Eye : fair sized, closed, the segments of the calyx reflexed, set in a shallow and somewhat irregular basin. Stalk : about half an inch long, slender, pretty deeply inserted. Flesh : yellowish, firm, juicy and sweet. In many respects this apple comes near the *King of the Pippins*, but is, however, quite distinct, and of a superior quality.

A good dessert apple, in season from October to January.

The tree is healthy and strong and a great bearer.



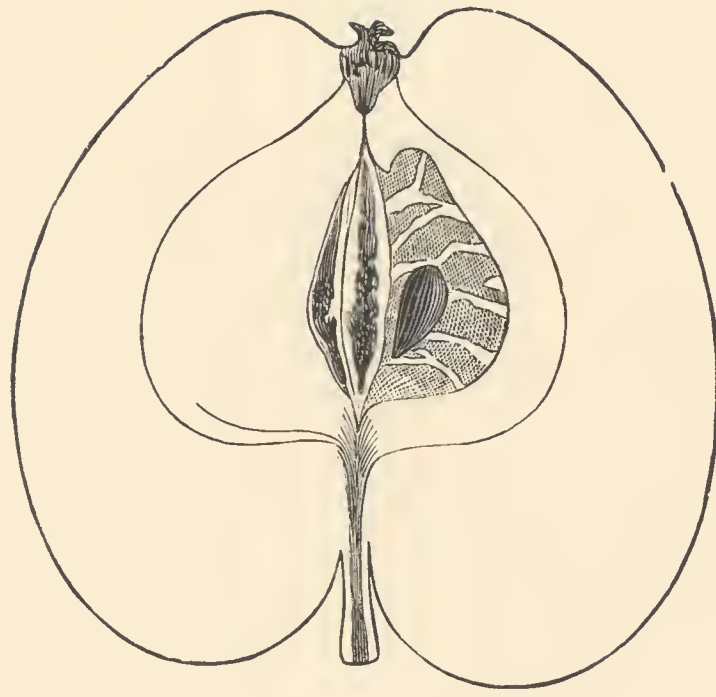
6. REINETTE VAN MONS.

The name of this variety implies its producer, and its foreign origin, but the details of its history are wanting.

*Description.*—Fruit: rather below medium size, two inches and a half wide, and two and a quarter high; flattened and almost oblate, having five rather obscure ribs, which terminate in distinct ridges round the eye. Skin: greenish yellow in the shade, but with a dull, brownish orange tinge next the sun; the whole surface has a thin coating of brown russet. Eye: closed, set in a rather deep depression. Stalk: half an inch long. Flesh: yellowish, tender, crisp, juicy, sugary, and aromatic.

A dessert apple of first-rate quality, in season from December to May.

The tree does not grow robustly, but it is hardy, and bears well.



## 7. REINETTE GRISE.

A fine old French variety, whose history is lost.

*Description.*—Fruit: medium sized, three inches broad, and two and a half inches high; roundish, flattened on both sides, rather broadest at the base, and generally with five obscure angles on the sides. Skin: dull, yellowish green in the shade, and with a patch of thin, dull, brownish red on the side next the sun, which is so entirely covered with brown russet that little colour is visible; the shaded side is marked with large linear patches of rough brown russet. Eye: closed, with broad flat segments, and set in a deep and angular basin. Stalk: very short, imbedded in a deep and angular cavity. Flesh: yellow, firm, crisp, juicy, rich and sugary, with a brisk and excellent flavour.

A very fine dessert apple of the best quality; “amongst the very best of the French apples.” It is in season from November to May.

The tree is healthy and grows vigorously. It bears very well.





8. REINETTE DE CANADA.

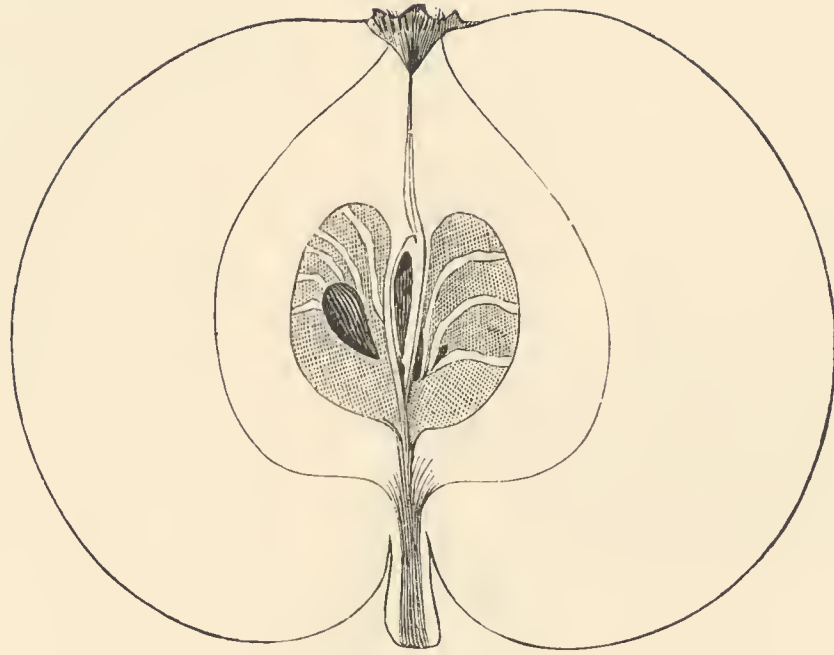
[SYN : *Canada Reinette* ; *Portugal* ; *St. Helena Russet*.]

There is no further history of this variety than such as may be assumed from its name and synonyms. It is much better known on the Continent than in England. It is figured by Lindley, Plate 77, who suggests the possibility of its having been the parent of the *Ribston Pippin*.

*Description*.—Fruit : large, three inches and a half wide, and three inches deep ; oblatoconical, with prominent ribs, originating at the eye, and diminishing as they extend downwards towards the stalk. Skin : greenish yellow, with a tinge of brown on the side next the sun, covered with numerous, brown, russety dots, and reticulations of russet. Eye : large, partially closed, with short segments, and set in a rather deep and plaited basin. Stalk : about an inch long, slender, inserted in a deep, wide, and generally smooth cavity. Flesh : yellowish white, firm, juicy, briskly, and highly flavoured.

An apple of excellent quality, either for culinary or dessert use. It is in season from November to April.

The tree is strong and vigorous. It attains a large size, and is also an excellent bearer. The finest fruit, however, as is often the case, is produced from dwarf trees.



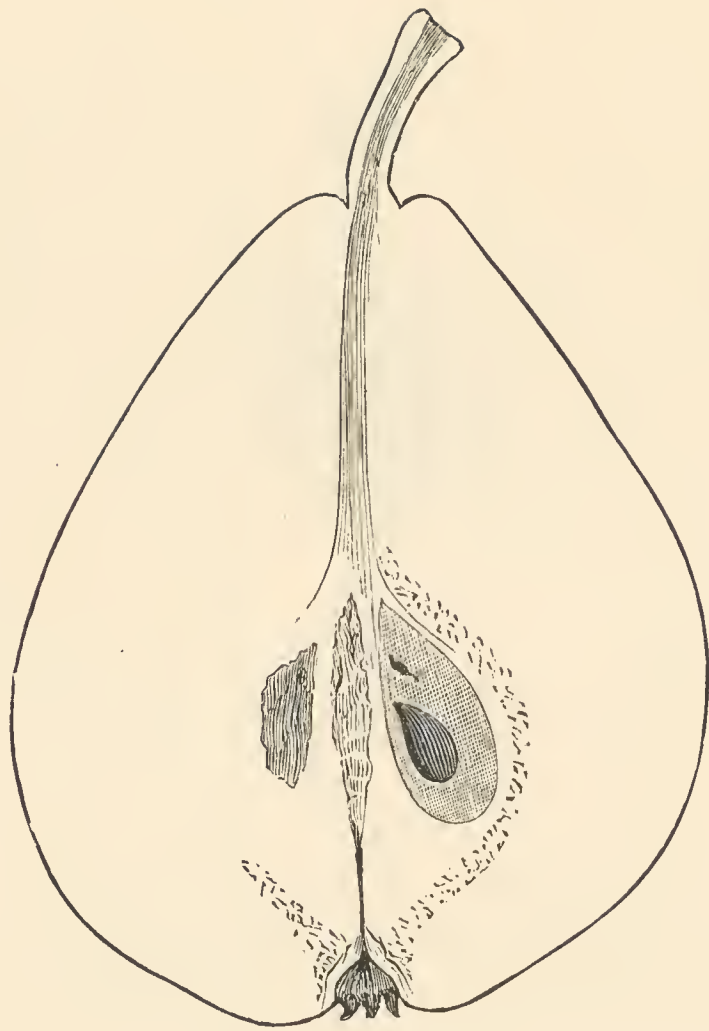
9. SELWOOD'S REINETTE.

This variety is a different apple from the *Selwood's Reinette* of the Horticultural Society's Catalogue, which is described as being small, pearmain-shaped, greenish yellow, and moreover a dessert apple. It is, however, identical with *Selwood's Reinette* of Rogers, who, as we are informed in his "Fruit Cultivator" secured it upwards of eighty years ago, from Messrs. Hewitt and Co., of Brompton. It is therefore probably above a century old.

*Description.*—Fruit: large, three inches wide, and about two inches and a half high; round and flattened, angular on the sides, and with five prominent plaits round the eye. Eye: small, open, and not at all depressed, but rather elevated on the surface. Skin: pale green, almost entirely covered with red, which is marked with broken stripes of darker red, those on the shaded side being paler, and not so numerous, as on the side exposed to the sun. Stalk: about half an inch long, very stout, and inserted the whole of its length in a russet cavity. Flesh: greenish white, tender, brisk, and pleasantly flavoured.

A culinary apple of good but not first-rate quality. It keeps well, being in season from December to March.

The tree is a strong and healthy grower, and bears abundantly.



1. LOUISE D'ORLÉANS.

This variety was first received in England by Dr. Hogg, in 1847, when it was sent by M. Papeleu, of Wetteren. It is made synonymous with *Urbaniste* on the Continent, because this pear has also been called *Louise d'Orléans*, but it is a perfectly distinct fruit.

*Description.*—Fruit: rather large, long obovate, inclining to pyriform, even in its outline, terminating at the apex with an abrupt concave curve, which gives it the appearance of a snout. Skin: smooth, greenish yellow, almost entirely covered with large mottles of grey russet. Eye: small and open, set on one side of the axis, and generally on the end opposite to that on which the stalk is inclined. Stalk: three quarters of an inch long, stout, and inserted in a small round cavity. Flesh: yellowish, tender, buttery, melting and juicy, sweet, with a brisk flavour, and a fine rose water perfume.

A good pear if taken at the right time, towards the end of October, but it requires watching, for it rots quickly at the core.

The tree is hardy. It makes a good pyramid on the quince stock and bears very freely.



1. Louise d'Orléans.



2. Bonne d'Ezée.



3. Vicar of Winkfield.



4. Duchesse d'Angoulême.



5. Beurré Diel.





## 2. BONNE D'EZÉE.

[SYN : *Belle et Bonne d'Ezée* ; *Bonne de Zées* ; *Bonne de Haies* ; *Brockworth Park* ; *Belle Excellente* ; *Charles Frédéric*.]

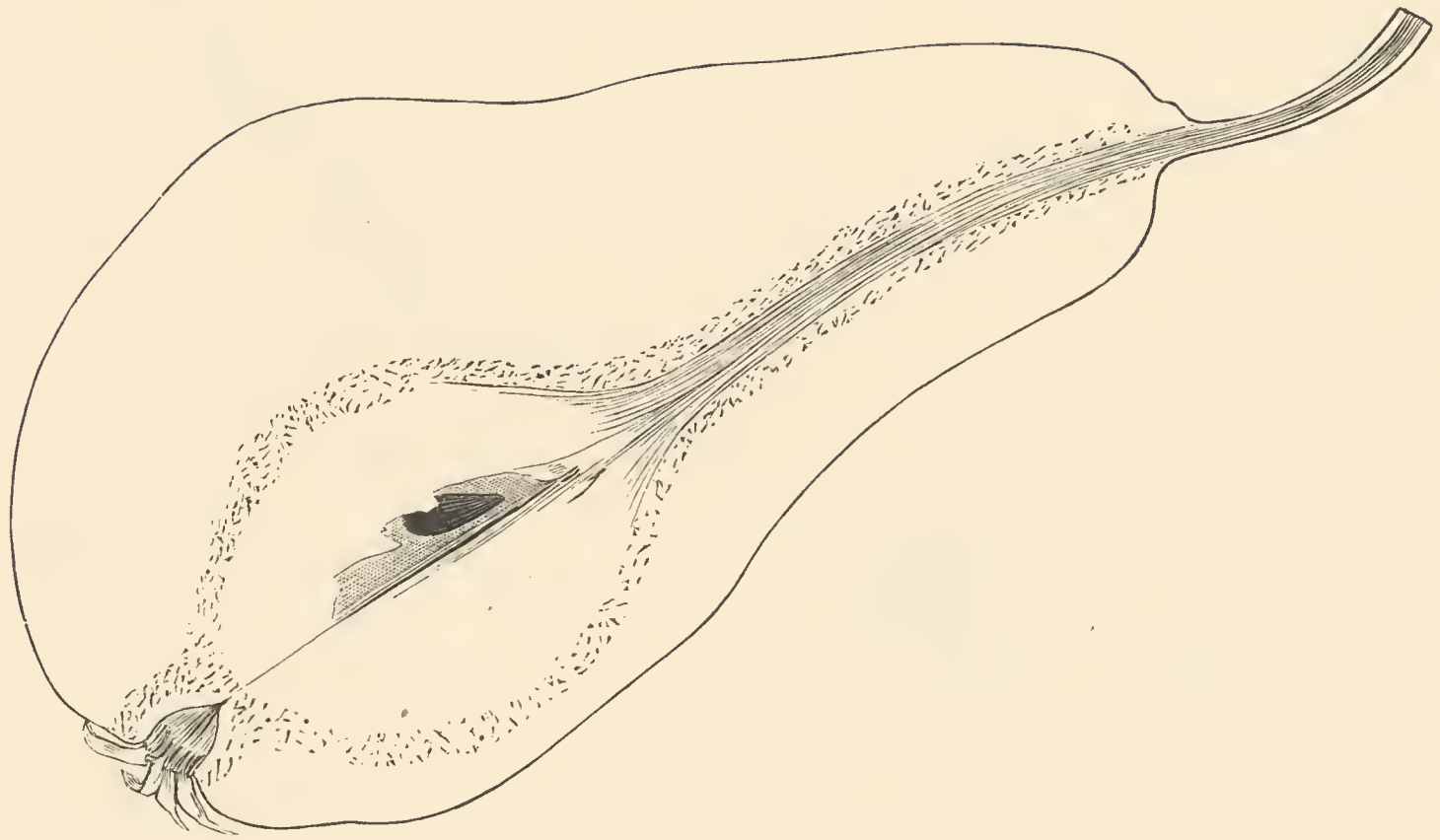
This pear was discovered as a wildling at Ezée, near Louches, in the Touraine in 1788, and was first brought into notice by M. Dupuy, a nurseryman, at Louches. It was re-discovered in 1838 at Ezée, by M. Dupuy Jamain, a Parisian nurseryman. It was again brought into notice for the third time by Mr. Wheeler, of Gloucester, who found it growing against a wall at Brockworth Park, near Gloucester, without any name. He supposed it to be a seedling, and obtained for it a first-class certificate from the Royal Horticultural Society, in 1871, under the name of *Brockworth Park*.

It is figured in the "Florist and Pomologist" for January, 1871, as the new *Brockworth Park* pear, as it was then thought to be.

*Description*.—Fruit : large ; three inches wide, and four inches and a half long ; oblong, obovate. Skin : smooth, pale yellow, slightly flushed and streaked with crimson on the side exposed to the sun. Eye : small and closed with pointed segments, set in a shallow basin. Stalk : about an inch long, stout, and obliquely inserted. Flesh : tender, white, delicate, buttery and melting, very juicy, rich and vinous.

This is an excellent pear when well cultivated, but it is apt to lose quality in an unfavourable soil, or situation. It is ripe in October.

The tree forms an excellent pyramid on the quince, and bears profusely. It is moreover hardy and sets its fruit well. A young tree often bears from one to two dozen pears of good size.



3. VICAR OF WINKFIELD.

[*SYN* : *Belle Andrienne* ; *Belle de Berry* ; *Belle Héloïse* ; *Bon Papa* ; *Comice de Toulon* ; *Curé* ; *Monsieur le Curé* ; *Curette* ; *Monsieur de Clion* ; *Cueillette d'Hiver* ; *Grosse Allongée* ; *Paternoster* ; *Pradel*.]

This pear takes its English name from the fact of its having been introduced into England by the Rev. W. L. Rham, of Winkfield, in Berkshire. An excellent coloured illustration is given of it in the "Florist and Pomologist" for 1864, with the following account of its early history, extracted from the Transactions of the Horticultural Society of Berry. "Towards 1760, M. Leroy, curé of Villiers, in Brennes, a parish situated eight kilometres from Clion, in the department of Indre, met with it in the wood of Fromenteau, a quarter of a league from the château of that name, as a wild pear, the fruit of which appeared to him sufficiently remarkable, to induce him to propagate it. He grafted it in a vineyard adjoining his garden, and from thence have come the innumerable trees to be found in the neighbourhood."

*Description*.—Fruit : very large ; slender pyriform, frequently one-sided. Skin : smooth, greenish yellow, with a faint tinge of red on the side next the sun. Eye : open, set in a shallow basin, and placed on the opposite side of the axis of the stalk. Stalk : an inch and a half long, slender, obliquely inserted, without depression. Flesh : white, fine grained, half melting, juicy and sweet, with a musky aroma.

A handsome pear, which in warm seasons is melting and good. It is in season from November till January. It is also used for stewing.

The tree is hardy, and grows well. It requires a sheltered situation, or should be grown against a wall



## 4. DUCHESSE D'ANGOULÊME.

[SYN : *Éparonnais* ; *Duchesse* ; *De Pézénas*.]

The original tree of this pear was observed by M. Anne-Pierre Andusson, nurseryman at Angers, growing in the garden of the farm of Éparonnais, near Champigné, in Anjou, and having procured grafts from it, he sold the trees, in 1812, under the name of "Poire des Éparonnais." In 1820, he sent a basket of the fruit to the Duchesse d'Angoulême, with a request to be permitted to name the pear in honour of her. The request was granted, and the pear has since borne its present name.

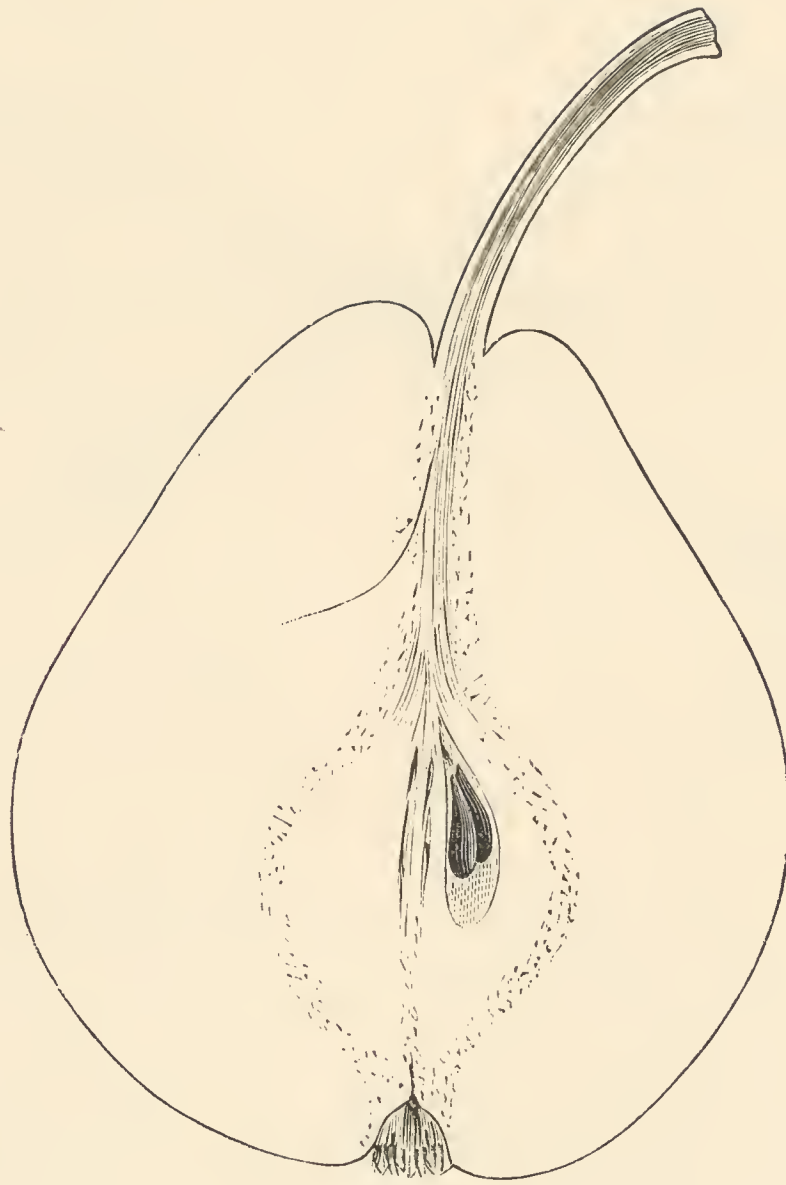
A coloured drawing is given in the *Transactions of the London Horticultural Society*, Vol. VII., Plate 4, and in the *Pomological Magazine*, Plate 76.

*Description*.—Fruit : large, often very large, three inches and a half wide, and three inches and three quarters high, but generally smaller ; roundish obovate, but very uneven and bossed in its outline. Skin : greenish yellow, changing to pale dull yellow, covered with veins and freckles of pale brown russet, and when grown against a south wall it acquires a brownish cheek. Eye : open, with erect, dry segments, set in a deep, irregular basin. Stalk : an inch long, inserted in a deep, irregular cavity. Flesh : white, buttery and melting, with a rich flavour when well ripened ; but generally from bad situations it is coarse-grained and half melting. It is always juicy and sweet.

A dessert pear sometimes of great excellence, ripe during October and November.

The tree grows vigorously and well. It bears abundantly, and succeeds either on the pear or quince stock, forming handsome pyramids, but is better on the quince. Grown against a wall, when the fruit is well thinned, it sometimes attains an enormous size.





5. BEURRÉ DIEL.

[SYN : *Beurré des Trois Tours* ; *Beurré Magnifique* ; *Beurré Royal* ; *Beurré Lombard* ; *Beurré Incomparable* ; *Beurré de Gelle* ; *Beurré vert* ; *Dorothée Royale* ; *Grosse Dorothée* ; *Dillen* ; *Grosse Dillen* ; *Melon* ; *Gratioli d'Hiver* ; *Guillaume de Nassau*.]

This noble pear was discovered, at the end of the last century, at the ancient castle of the celebrated painter, David Teniers, at Perck, near Vilvorde, which castle in our days has become the farm, or manor, of Trois Tours. It was called the *Beurré des Trois Tours*. Dr. Van Mons obtained some grafts, and believing the variety to be unnamed, he dedicated it to his friend Dr. Aug. Friedr. Adrien Diel, of Dietz, in the Duchy of Nassau. It has since retained the name of *Beurré Diel*, under which he described it in 1819, though in Brabant, it is still always called *Beurré des Trois Tours*. In commerce, it has received the name of *Beurré Magnifique*, from the great size and weight it so often attains.

This pear is figured by Lindley, *Pomological Magazine*, Plate 131.

*Description*.—Fruit: obovate, of the largest size when grown against a wall, or as an espalier, and of medium size from a standard. Skin: pale green, at first changing to yellow, covered with

PLATE LXVI.

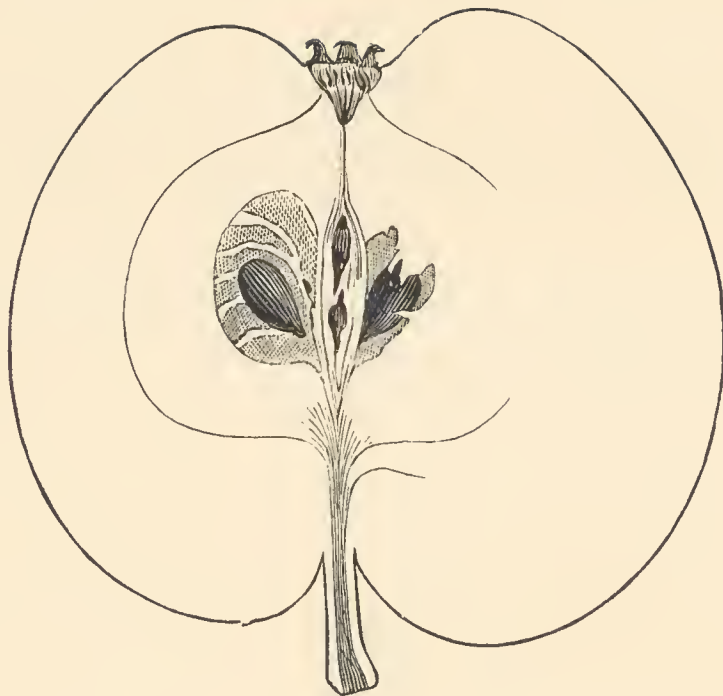
numerous large russet dots, and some markings of brown russet. Eye : with short stout segments, set in an uneven basin. Stalk : an inch long, stout and curved, inserted in an open uneven cavity. Flesh : yellowish white, tender, very buttery and melting, with a rich, sugary, and delicious flavour.

A dessert pear, of the highest merit in good seasons, when grown in a favourable situation ; but apt to remain hard and unmelting under less favourable circumstances.

It is in season from the end of October to the beginning of December, succeeding *Marie Louise*, and preceding *Glou Morceau*. Immense quantities of very large size, are sent from Jersey, and the Continent, to the English market under the name of *Beurré Magnifique*. It is often from 14 oz. to 18 oz. in weight.

The tree grows very strongly, and bears most abundantly. Its branches require to be well thinned to admit sufficient air amongst its large foliage.

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I. BARCHARD'S SEEDLING.

This apple was raised by Mr. M. Higgs, gardener to J. H. Barchard, Esq., Putney Heath, Surrey (c. 1830); and a first-class certificate was awarded to it at the Horticultural Society in October, 1873.

A woodcut drawing of this apple is given in the "Florist and Pomologist," for 1874.

*Description.*—Fruit: below medium size, roundish ovate, with broad obtuse angles on the sides, terminating in knobs round the crown. Skin: lemon yellow, striped with crimson on the side next the sun. Eye: open. Stalk: half an inch long, slender. Flesh: yellowish white, firm, crisp, sweet, with a fine brisk subacid flavour like that of *Manx Codlin*.

A culinary or dessert apple, ripe in October. The brilliant colour of the fruit renders it very attractive in the market, and on the dessert table, but it is most esteemed as a culinary fruit.

The trees, as standards, assume naturally without pruning, a neat roundheaded form. The stems and shoots are remarkably smooth. They make excellent orchard trees, and are even very ornamental on lawns, from the deep red colour of the blossom, and the brilliant fruit. It is growing much into favour with market gardeners.



1. Barchard's Seedling.



2. London Pippin.



3. Betty Geeson.

4. Lady Henniker.



5. Breithing.

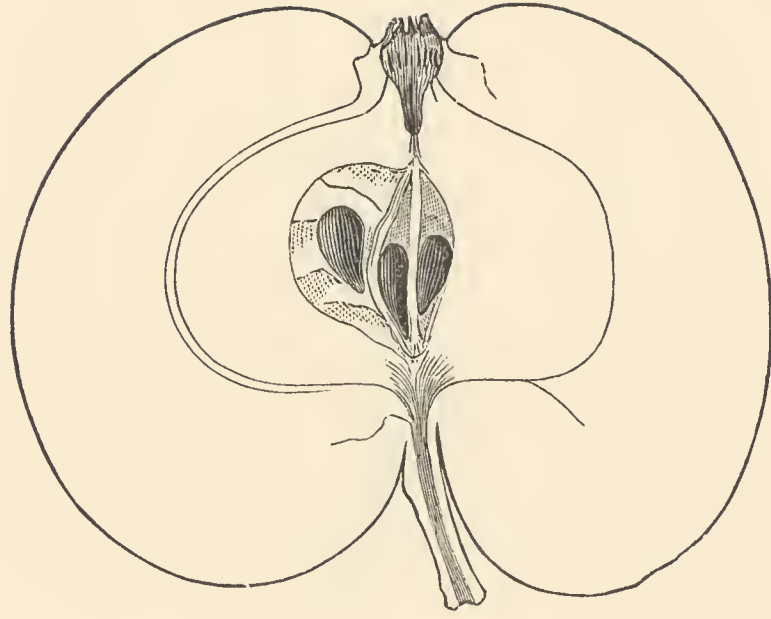
6. Belle Bonne.



7. Hollandbury.







2. LONDON PIPPIN.

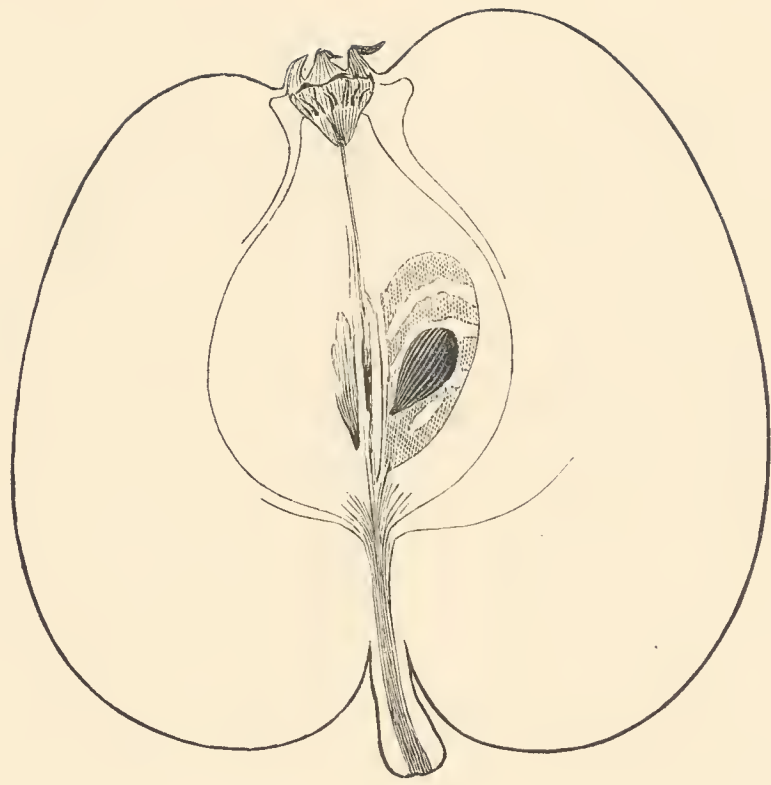
[SYN : *Five-crowned Pippin* ; *New London Pippin*.]

This very old English apple seems to have escaped the notice of all pomological authors before Mr. Lindley. In an ancient note book of the Trevelyans, of Nettlecombe, Somersetshire, so early as 1580, this "*Lounden Peppen*" is mentioned among the "names of apples which I had their graffes from Brentmarch, from one Mr. Pace."

*Description*.—Fruit : medium sized, two inches and three quarters broad, and two inches and a quarter high ; roundish and flattened, with a few ribs on the sides, which increase in size towards the crown, where they terminate in five prominent equal ridges. Skin : at first pale yellowish green, changing to pale yellow, or lemon colour, with brownish red on the side next the sun. Eye : small and closed, set in a rather shallow basin. Stalk : half an inch long, slender, and deeply inserted. Flesh : yellowish white, firm, crisp, tender and juicy, with a brisk pleasant flavour.

An excellent culinary apple, in season from November to April, when it still keeps sound and free from shrivelling. It is also useful for the dessert table.

The tree is not a strong grower, but attains about the middle size. It is however quite hardy, and bears freely.



3. LADY HENNIKER.

This apple was raised at Thornham Hall, near Eye, in Suffolk, and Mr. John Perkins, the gardener there, gave the following account of it :—

“ Between the years 1840—50 the late Lord Henniker had great quantities of cider made, to give away in the summer months. Several bushels of apple pips were sown in beds, from which the most promising seedlings were selected and planted ; and these were reduced every few years.” The tree which produced this variety became the favorite, and was carefully preserved.

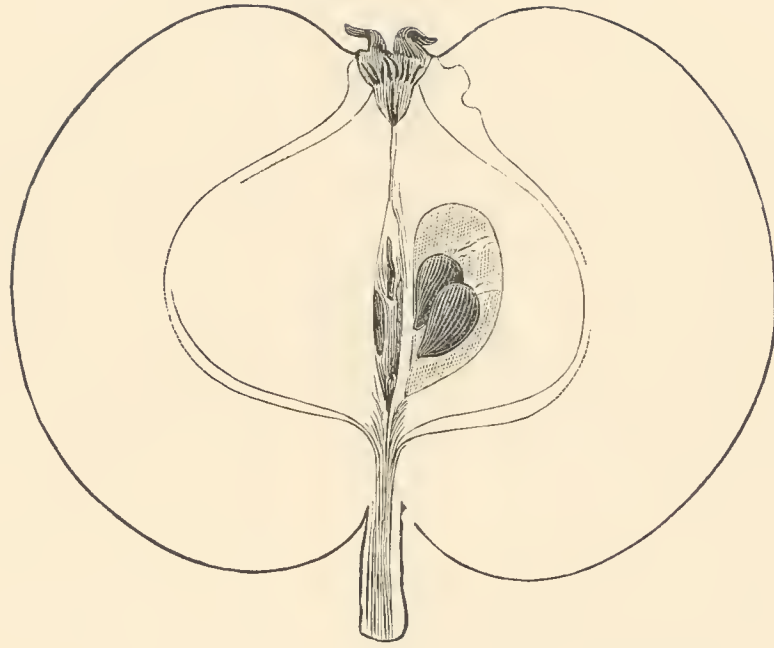
A coloured illustration of this fruit appeared in the “ Florist and Pomologist,” in 1875.

*Description.*—Fruit : large, roundish, narrowing a little towards the apex, and with blunt angles on the sides, terminating in prominent ridges round the eye. Skin : yellow on the shaded side, with a faint blush of red, which is covered with broken streaks of crimson on the side next the sun. Eye : large and open, with short segments, and set in a very deep and angular basin. Stalk : very short, set in a deep, wide, russety cavity. Flesh : very tender in the grain, well flavoured, and with a pleasant perfume.

A first rate apple for culinary purposes, in season from October to February. It makes also a handsome dish on the dessert table, “ when its appearance by lamplight is most telling.”

(The colour as now represented on the plate, is deeper and more extensive than usual).

The tree is very healthy, grows freely, and bears abundantly.



4. BETTY GEESON.

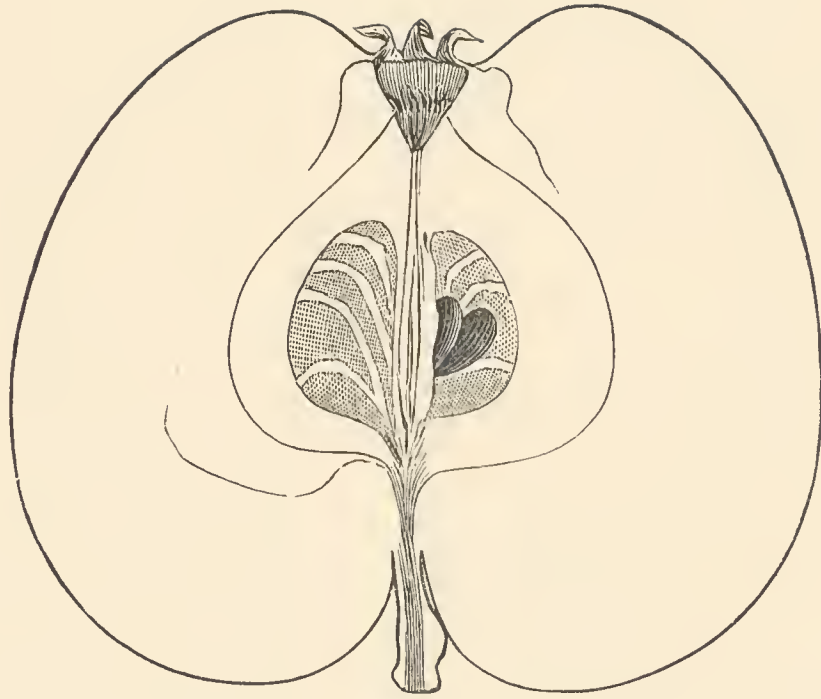
It is said to have been raised from the pip, by Betty Geeson, an old woman who lived in a village near Belvoir.

*Description.*—Fruit : quite flat, with obtuse ribs on the sides. Skin : smooth and shining, of a fine, bright, yellow colour, with a deep blush on the side next the sun. Eye : large, open, and set in a deep, wide and irregular basin. Stalk : over half an inch long, slender, deeply set in a wide cavity. Flesh : white, tender, sweet, and with a brisk acidity.

A valuable late-keeping kitchen apple, which continues in season until April or May.

The tree is small in growth, and thus is well adapted for bush culture. It bears profusely, and the late-keeping quality of its fruit, renders it a very profitable one for cultivation.





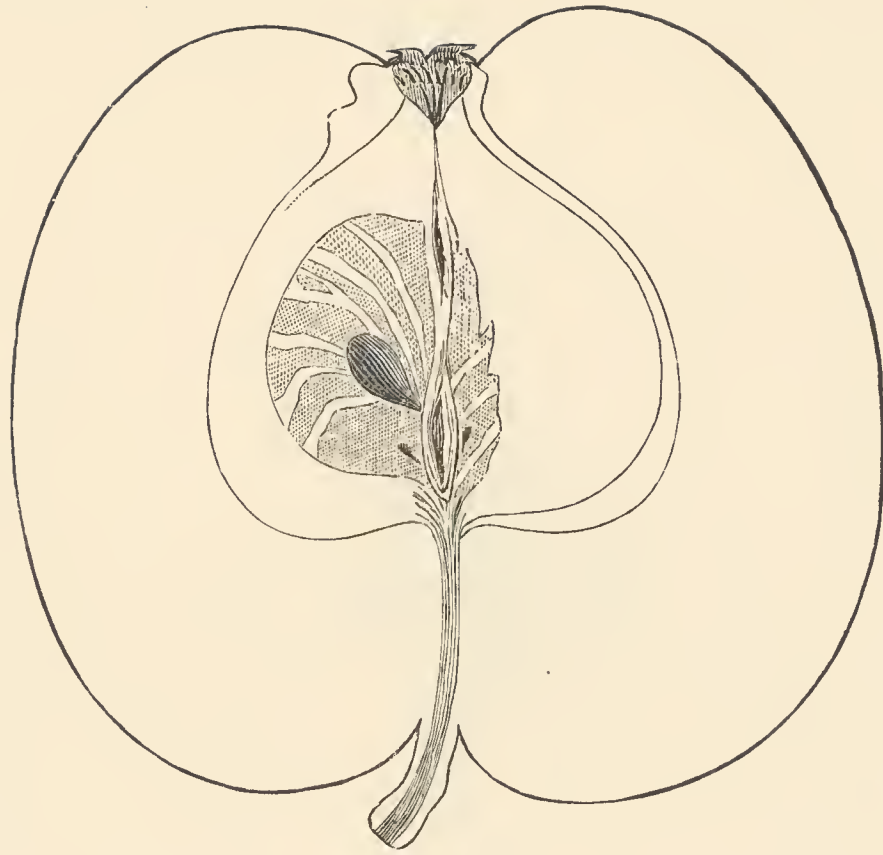
5. BREITLING.

A well-known German apple, introduced by the late Mr. Rivers, of Sawbridgworth (c. 1870).

*Description.*—Fruit : large, round, and somewhat depressed, with obtuse ribs on the sides, extending to the apex, round which they form prominent ridges. Skin : smooth and shining, of a clear greenish, lemon yellow colour, except on the side exposed to the sun, which has a faint blush of thin red. Eye : generally closed, but sometimes open, with erect, slightly spreading segments, which are long. Stalk : very short, quite embedded in the cavity. Flesh : very tender, juicy, and pleasantly subacid.

A handsome and very excellent kitchen apple, in season during November and December.

The tree is hardy, grows vigorously, and usually bears well.



## 6. BELLE BONNE.

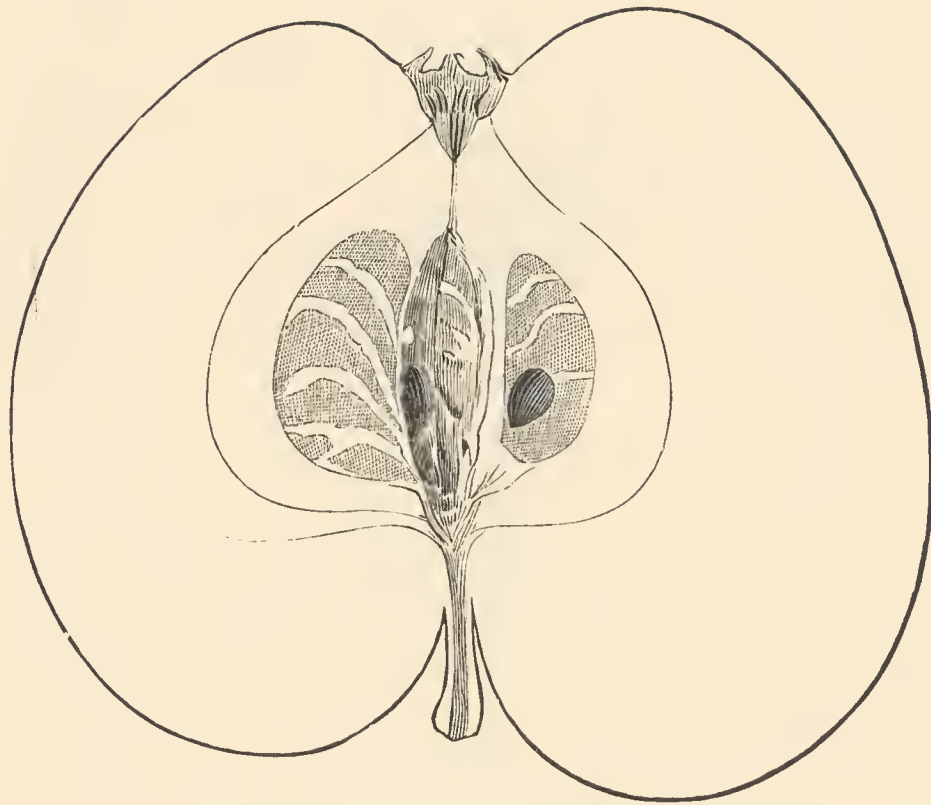
[SYN : *Winter Belle Bonne* ; *Rolland*.]

This is a very old English variety, notwithstanding its French name. It was known to Parkinson so early as 1629, and also to Worlidge and Ray ; but it is not noticed by any subsequent author, nor is it enumerated in any of the nursery catalogues of the last century. It was “however recently found by George Lindley, growing in a garden at Gatton, near Norwich, and was published by him in the Transactions of the London Horticultural Society, Vol. IV., p. 58. He seems to be uncertain whether it is the *Summer*, or *Winter Belle Bonne* of these early authors, but Worlidge’s description leaves no doubt as to its identity. He says “the *Summer Belle and Bonne* is a good bearer, but the fruit is not long lasting. The *Winter Belle and Bonne* is much to be preferred to the *Summer* in every respect.” Dr. Hogg has no doubt therefore that the latter is the *Belle Bonne* of Lindley. Parkinson says “they are both fair fruit to look on, being yellow, and of a meane (medium) bignesse.”

*Description*.—Fruit : above medium size, three inches wide, and three and a quarter high ; ovate, conical. Skin : thick, pale greenish yellow, and marked with a few reddish streaks on the side next the sun. Eye : small and closed. Stalk : half an inch long, obliquely inserted under a fleshy lip. Flesh : firm, juicy, and well flavoured.

A valuable culinary apple, in season from October to January.

The tree grows strongly and vigorously. It is very hardy and bears well.



7. HOLLANDBURY.

[SYN : *Horsley Pippin* ; *Kirke's Admirable* ; *Hawberry Pippin*.]

The pomological authorities do not give any history of this variety.

*Description*.—Fruit: very large, three inches and three quarters wide, and three inches high ; roundish and flattened, with irregular and prominent angles, or ribs, extending from the base to the apex. Skin : deep yellow, tinged with green on the shaded side, but bright deep scarlet where exposed to the sun, and generally extending over the whole surface. Eye : closed, with long pointed segments, and set in a wide and deep basin. Stalk : short and slender, inserted in a deep funnel-shaped cavity, which is generally lined with russet. Flesh : white, with a slight tinge of green, delicate, tender, and juicy, with a brisk and pleasant flavour.

A beautiful and showy apple for culinary purposes. It is in season from October to Christmas.

The tree is a strong and vigorous grower, but does not bear abundantly. It succeeds well on the paradise stock, when the fruit is less liable to be blown off by winds.





1. Prince of Wales.



3. Prince Consort.



2. Victoria.



4. Ne plus Meuris.



5. Marie Benoist.

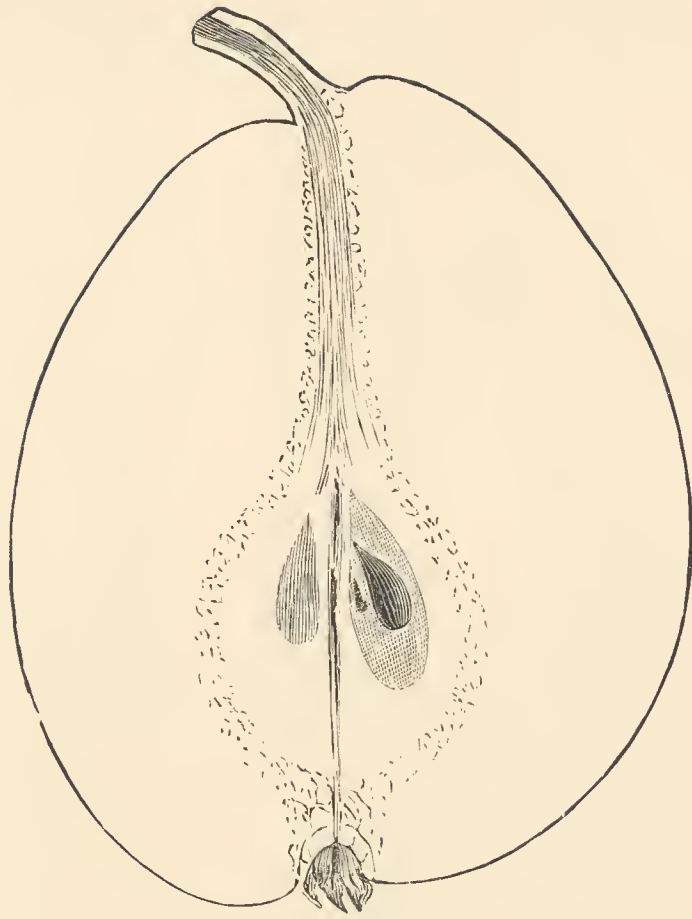


6. Beurré Rance.



7. Van Mons.  
Léon Leclerc





1. PRINCE OF WALES.

[SYN : *Huyshe's Bergamot.*]

The Rev. John Huyshe, of Clyst-Hydon, Devon, was an enthusiastic pomologist. He began the practice of hybridizing pears about the year 1834. Writing in 1864, Mr. Huyshe says, "From *Marie Louise*, hybridized by *Gansel's Bergamot*, I obtained three pips from one fruit, and the produce of these three pips were respectively the pears now known as *Victoria*, *Prince of Wales*, and *Princess of Wales*." The *Prince of Wales* first bore fruit, and was called originally *Huyshe's Bergamot* from the bergamot flavour it derived from its male parent. These varieties, with another, the *Prince Consort*, were called by Dr. Hogg the Royal Pears.

This variety is figured in the *Florist and Pomologist* for 1867.

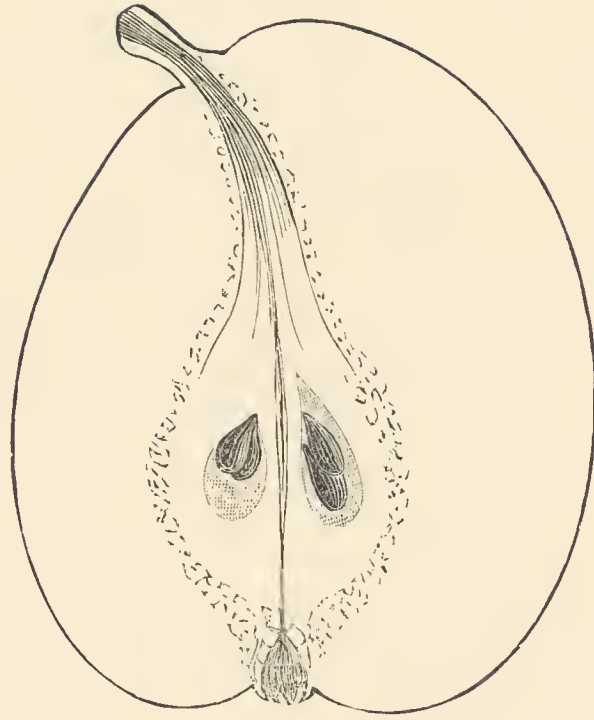
*Description.*—Fruit : large, roundish oval, even in the outline. Skin : much covered with cinnamon-coloured russet, finely reticulated on a lemon yellow ground. Eye : small and open, with erect, toothlike segments, like that of *Easter Beurré*, and set in a considerable basin. Stalk : an inch long, stout and woody, somewhat obliquely inserted in a round and rather open cavity. Flesh : yellowish white, tender, melting and juicy, richly flavoured, with a bergamot aroma. The melting flesh of the *Marie Louise*, with something of the high flavour of *Gansel's Bergamot*.

An excellent pear, in season from the end of November to the beginning of January.

The tree makes an excellent pyramid on the quince stock, and bears fruit weighing from 7, to 8, or 10 oz. when well grown. It is not however a very free bearing tree, which probably means that it requires more protection than is generally given to it.

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The *Princess of Wales* is a pear of high excellence in flesh and flavour, but the tree is much more delicate in constitution, and it is not therefore profitable for ordinary cultivation.



2. VICTORIA.

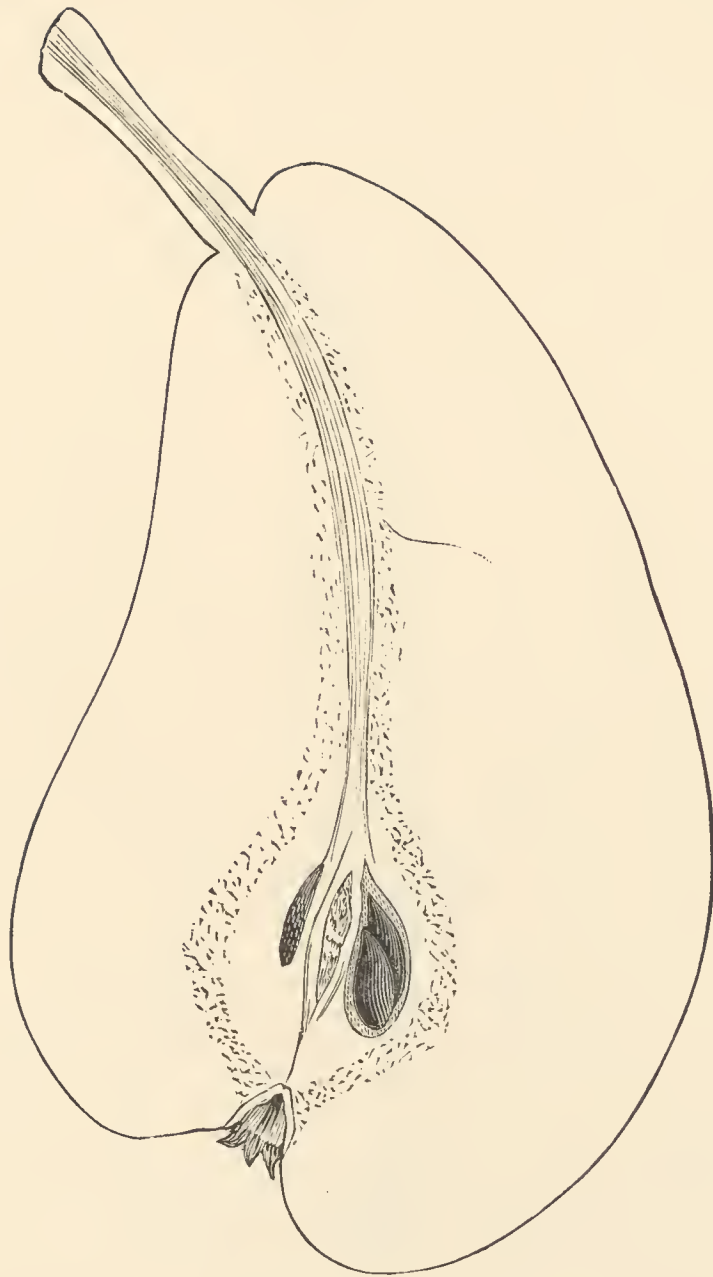
A seedling from *Marie Louise*, fertilized by *Gansel's Bergamot*, raised by the Rev. John Huyshe, of Clyst-Hydon, near Exeter. Mr. Huyshe was a Freemason of high degree, and a devoted loyalist, and rejoiced to name his fruits after the Royal family.

This variety was figured in the *Pomologist* for 1867.

*Description.*—Fruit : medium sized, oval or almost cylindrical, slightly flattened at the end. Skin : yellowish, freckled and lined with russet. Eye : small and open, set in a shallow depression. Stalk : very short and thick, inserted without depression on the end of the fruit, and sometimes obliquely inserted as in *Beurré d'Aremberg*. Flesh : yellowish, melting, rather gritty at the core, juicy, rich, sugary and vinous.

An excellent pear of the first quality, in season from the end of November to the middle of December. The fruit, when well grown, should weigh from  $4\frac{1}{2}$  to 5 ounces.

The tree is very hardy and prolific, and is perhaps most useful when grown as a pyramid. In Devonshire this variety is grown very successfully. Its blossoms resist the frost, and it is almost as free a bearer as *Beurré Capiaumont*. On the pear stock it also grows freely, without liability to canker.



### 3. HUYSHE'S PRINCE CONSORT.

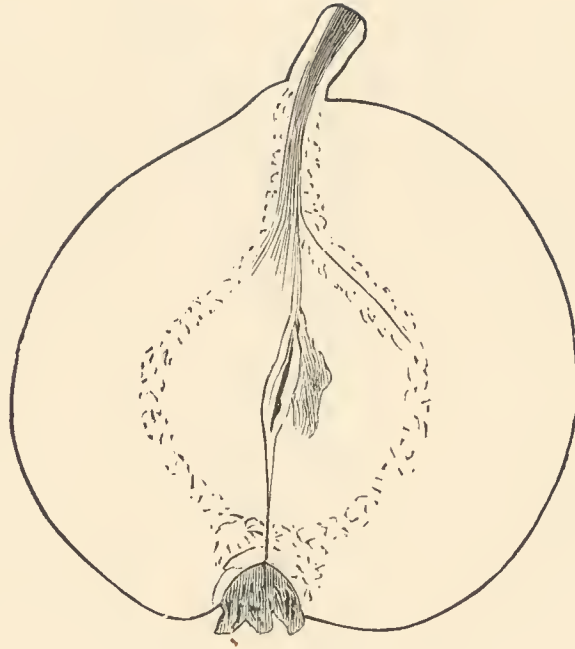
The Rev. John Huyshe, of Clyst-Hydon, near Exeter, raised this variety also from a seed from *Beurré d' Aremberg* fertilized by *Passe Colmar*, and the tree first bore fruit in the year 1864.

*Description.*—Fruit : large, oblong, but uneven and irregular in outline. Skin : grass green, a colour it frequently retains when ripe, but it usually becomes yellowish green. It is thickly covered with large russet dots, which round the stalk are so dense as to form a russet patch. Eye : rather small and open, set in a rather deep and uneven basin. Stalk : an inch long, stout and woody, inserted in a small cavity, on a line with the axis of the fruit. Flesh : yellowish, with a greenish tinge, melting but not buttery, being rather crisp, very juicy, sweet and vinous, with a powerful and peculiar flavour unlike any other pear.

A delicious pear of first rate quality, which ripens in the end of November or the beginning of December.

This tree was presented to the Horticultural Society in 1867, and distributed afterwards to the members. It is hardy, but rather shy in bearing.





4. NE PLUS MEURIS.

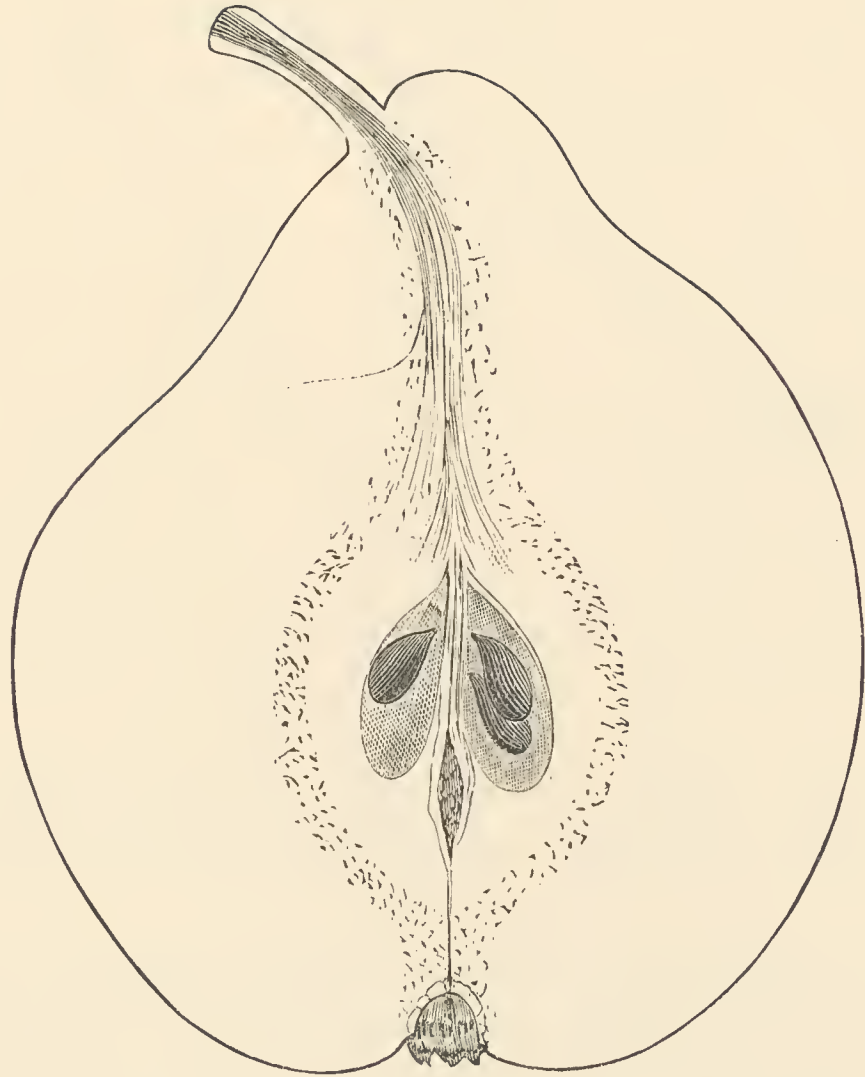
[SYN: *Nec Plus Ultra*; *Nec Plus Meuris*.]

This pear is a seedling of Dr. Van Mons. It was raised in his garden "La Fidélité," at Brussels, and was named as a compliment after his gardener, Pierre Meuris, of whom Van Mons said "Meuris est né avec la génie de Pomonomie." The curious name is said to have been derived in this way, Van Mons wrote only *nec plus*, adding afterwards his gardener's name.

*Description*.—Fruit: medium sized, two inches and three quarters wide, and the same high; roundish turbinate, very uneven and bossed on the surface. Skin: rough, dull yellow, very much covered with dark brown russet. Eye: half open, generally prominent. Stalk: very short, not at all depressed, frequently appearing as a mere knob on the end of the fruit. Flesh: yellowish white, buttery and melting, with a rich, sugary, and vinous flavour.

A first rate pear, in season from January till March. It has a rough, ungainly exterior, but its keeping qualities and its flavour, when pears are scarce, make it a favourite.

The tree is of upright habit of growth, and is not subject to canker. It succeeds well as a pyramid, but in this climate, is best on a wall. The tree is so prolific, that to have the fruit in perfection, the clusters should be freely thinned.



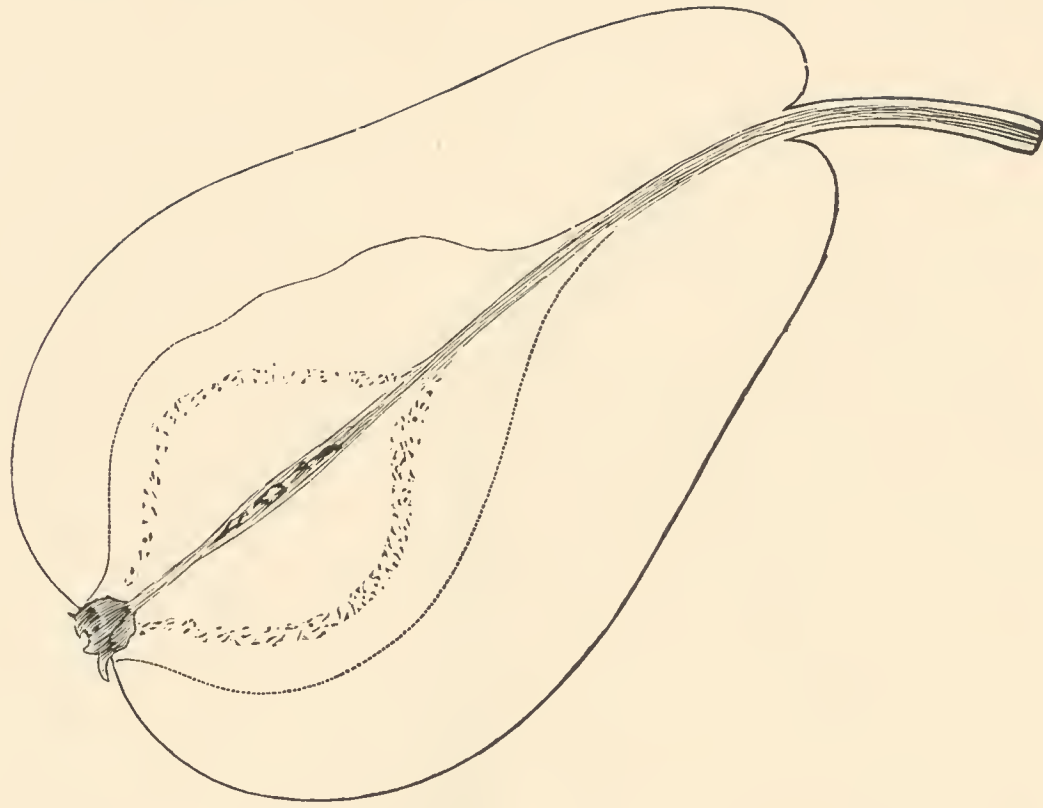
5. MARIE BENOIST.

This pear was raised by M. Anguste Benoist, a nurseryman at Brissac, not far from Angers, (c. 1850) and named after his daughter Marie.

*Description.*—Fruit: large, irregularly turbinate, and more swollen one side than the other. Skin: bright green, dotted and lined with russet, and covered with patches of fawn coloured russet. Eye: small, open, and deeply set. Stalk: very short and thick, obliquely inserted, with a large swelling on one side of it. Flesh: white, tender, very melting and slightly gritty, very juicy, sweet, and delicately perfumed.

An excellent dessert pear, ripe during January and February, a very valuable addition to late pears.

The tree makes a good pyramid on the quince stock, grows well and bears freely.



6. BEURRÉ RANCE.

[*SYN*: *Beurré de Rans*; *Beurré du Rhin*; *Bon Chrétien de Rans*; *Beurré de Noir Chair*; *Beurré de Noir Chain*; *Beurré Hardenpont du Printemps*; *Beurré d'hiver*; *Beurré de Flandres*; *Beurré Epine*.]

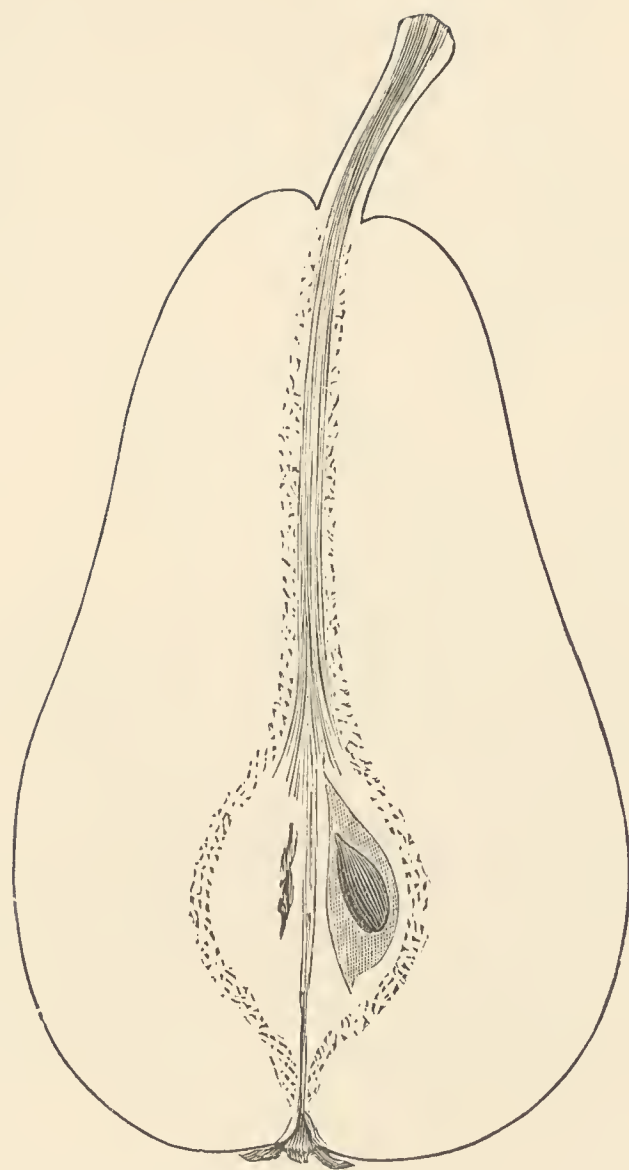
The pear was found growing in the village of Rance, in Hainault, in 1762, by M. Hardenpont, of Mons. It was introduced into England by the London Horticultural Society, in 1820, when it was received from M. Parmentier, of Enghien. M. Du Mortier in the "Pomona Tournaisienne," states that this pear was produced by M. l'Abbé Nicolas d'Hardenpont, at Mons, in the year 1762. He believes that this pear is due to a *Bon Chrétien*, fertilized by a *Colmar*, since it has the wood, leaf, flower, form of fruit, and peduncle of the former, with the succulence and flesh of the latter.

A coloured figure is given in the *Transactions of the Royal Horticultural Society*, Vol. V., Plate 2, fig 4; and also by Lindley, in the *Pomological Magazine*, Plate 88.

*Description*.—Fruit: varying from medium size to large; obtuse pyriform, blunt and rounded at the stalk. Skin: dark green, and covered with numerous large, dark brown, russety spots. Eye: small and open, with short, acute segments, and set in a slight depression. Stalk: an inch and a half long, slender, and generally obliquely inserted in a wide, shallow cavity. Flesh: greenish white, buttery, melting and very juicy, with a rich and vinous flavour.

A very valuable winter dessert pear, in season from January, or February, to May, and therefore at maturity when most other varieties are over. Van Mons calls it "the best of late pears."

The tree is hardy, vigorous, and bears abundantly. In warm situations, it succeeds as a pyramid on the pear stock, but does not do well on the quince, on which the fruit sometimes acquires an astringent taste. It is frequently grown on a wall, when the fruit is larger, but in sheltered situations, it may be grown as a standard.



7. VAN MONS LÉON LECLERC.

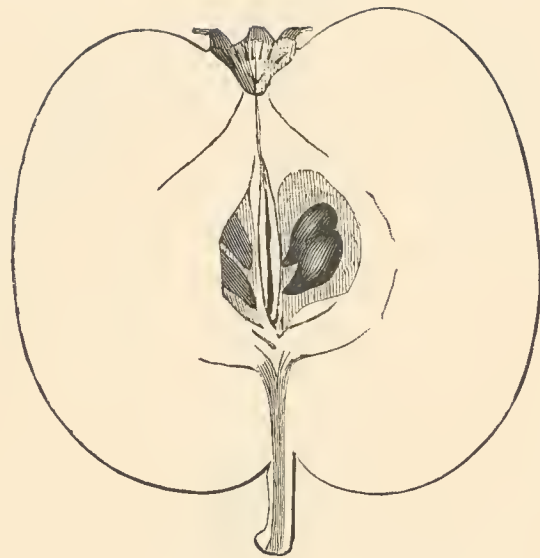
This pear was raised, in all probability from a pip of the *St. Germain* pear, by M. Léon Leclerc, of Laval, who was formerly Deputy for the Department of Mayenne. It was first named in honour of Dr. Van Mons, but this gentleman in accepting the dedication, politely insisted that M. Léon Leclerc's name should also be added. The tree first bore fruit in 1828, and was introduced into this country about 1841.

A coloured figure of it is given in the "Florist and Pomologist" for 1866.

*Description.*—Fruit : large, sometimes very large, four or five inches long, and two and three quarters, to three inches wide ; oblong, pyramidal, undulating, and uneven in its outline. Skin : green at first, but changing into a dull yellow, covered with dots and tracings of russet. Eye : open, with spreading segments, set in a shallow basin. Stalk : an inch, to an inch and a half long, curved, and inserted in a shallow cavity. Flesh : yellowish white, fine-grained, buttery, and melting, very juicy and rich, with a delicious, sprightly, vinous flavour.

A very fine pear, of great excellence, and often of large size. It is in season through November.

The tree is very hardy, and an excellent bearer. It forms a handsome pyramid on the pear stock ; and succeeds well as a standard in sheltered situations. It does not succeed well on the quince stock. When grown against a wall, the fruit often attains from 14 to 16 ounces in weight.



1. RED INGESTRIE.

This excellent apple, with its companion the *Yellow Ingestrie*, was raised by Mr. Thomas Andrew Knight, from the seed of the *Orange Pippin*, impregnated with the *Golden Pippin*, about the year 1800. The two pips were taken from the same cell of the core. Mr. Knight named them "Ingestrie" from the residence of his friend Lord Ingestrie. The original trees are still in existence at Wormsley Grange, Herefordshire. It was brought to the notice of the London Horticultural Society, in 1811.

*Description.*—Fruit : small, two inches and a half wide, and two inches and a quarter high ; ovate, regularly and handsomely shaped. Skin : clear bright yellow, tinged and mottled with red on the side exposed to the sun, and strewed with numerous pearly specks. Eye : small, set in a wide and even basin. Stalk : short and slender, inserted in a small and shallow cavity. Flesh : yellowish, firm, juicy, and highly flavoured.

A dessert apple, attractive in appearance, and excellent in quality. It is very similar in colour to a well-matured *Golden Winter Permain*. It is in season during October and November.

The tree is hardy and bears well. It makes an excellent bush very suitable to small gardens.



1. Red Ingestrie.



2. Bringewood Pippin



3. Yellow Ingestrie.



5. Downton Nonpareil



4. Allen's Everlasting



6. Dutch Mignonne.



7. Dutches's Favorite



8. Pitmaston Pine Apple.

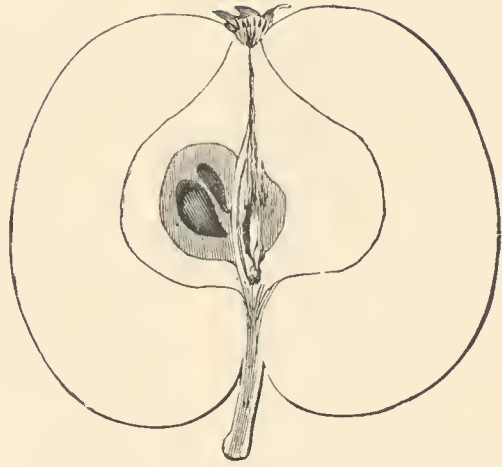


9. Gipsy King.



10. Grange Apple.





## 2. BRINGEWOOD PIPPIN.

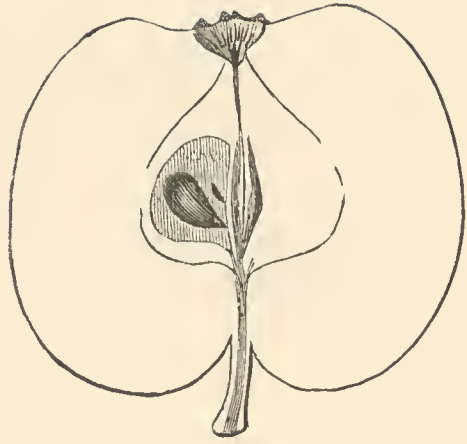
This variety was a seedling grown by Mr. Thomas Andrew Knight. He obtained it by impregnating the stigmas of the *Golden Pippin*, with pollen from the anthers of the *Golden Harvey*.

*Description.*—Fruit : small, little more than two inches wide and an inch and three quarters high, almost round and something like a flattened *Golden Pippin*. Skin : of a firm rich yellow colour, covered with greyish dots, russety round the eye, and marked with a few russety dots on the side next the sun. Eye : small and open, with reflexed segments, and placed in a shallow basin. Stalk : short and slender, inserted in a moderately deep cavity, which is lined with greenish grey russet. Flesh : yellowish, firm, crisp and sugary, with a rich and perfumed flavour.

A very beautiful little dessert apple. It is very like the *Yellow Ingestrie*, but is far more valuable, as it keeps sound longer. It is in season from December to February and March.

The tree is hardy, but of weak and slender growth. It succeeds well on the paradise stock, but never attains a large size.





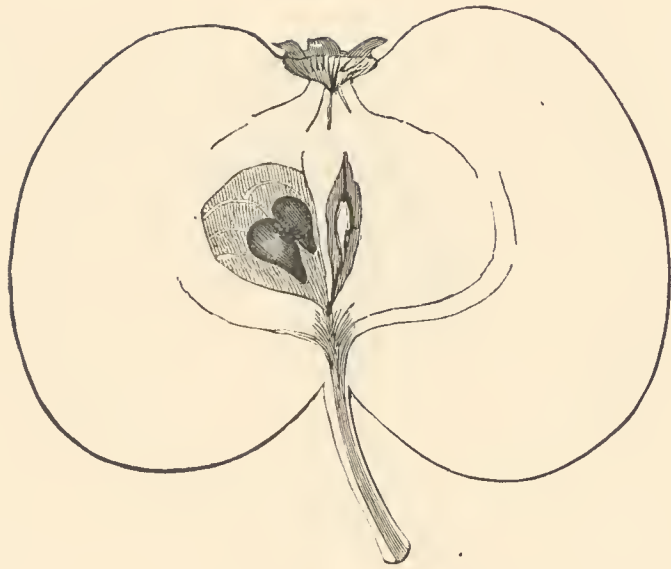
3. YELLOW INGESTRIE.

A seedling produced from hybridization by Mr. Thomas Andrew Knight from the *Orange Pippin*, fertilized by pollen from the *Golden Pippin*, a fellow pip, and from the same cell of the core, of the same apple, that produced the *Red Ingestrie*.

*Description.*—Fruit: small, an inch and three quarters wide, and an inch and five eighths high; of a handsome cylindrical shape, flattened at both ends. Skin: smooth, of a fine clear yellow, tinged with deeper yellow on the side next the sun, and marked with small pinky spots. Eye: small and partially closed, set almost even with the surface, but sometimes in a wide and shallow basin. Stalk: from half an inch to three quarters long, set in a rather shallow and smooth cavity. Flesh: yellow, firm, crisp and delicate, with a profusion of brisk and highly flavoured vinous juice.

A beautiful little dessert apple of excellent quality, and very attractive in appearance. It bears a considerable resemblance to the *Golden Pippin*. It is in season during September and October, and a great favourite in the London market, where it is called “Summers.”

The tree is hardy, large and spreading. It bears abundantly either as a standard in the orchard, or as a bush tree in the garden.



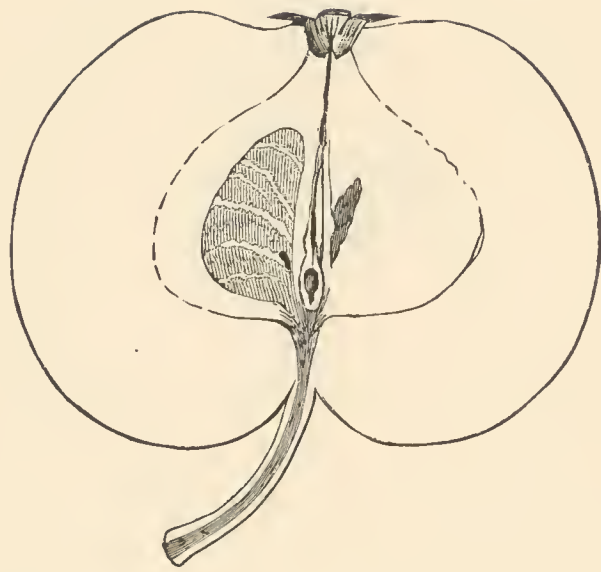
## 4. ALLEN'S EVERLASTING.

This apple is said to be a seedling from *Sturmer Pippin*, which it often resembles very much. Its history is not given in any of the pomological works. It is thought to be of Irish origin, though its name does not indicate this.

*Description.*—Fruit : rather below medium size, oblate, even and regular in outline. Skin : with a bright crimson cheek next the sun, which often extends almost all over the shaded side, where it is paler. It is also marked with a good deal of rough brown russet. Eye : large and open, set in a wide and pretty deep, round basin. Stalk : half an inch long, slender, and set in a wide deep cavity. Flesh : yellowish, tender, sweet, crisp, juicy, and richly flavoured, with a fine bouquet.

A very useful apple, either for dessert or kitchen use, and as its name implies it will keep well until May, or even until apples come again.

The tree is hardy, and bears well as a standard, or as a bush for small gardens.



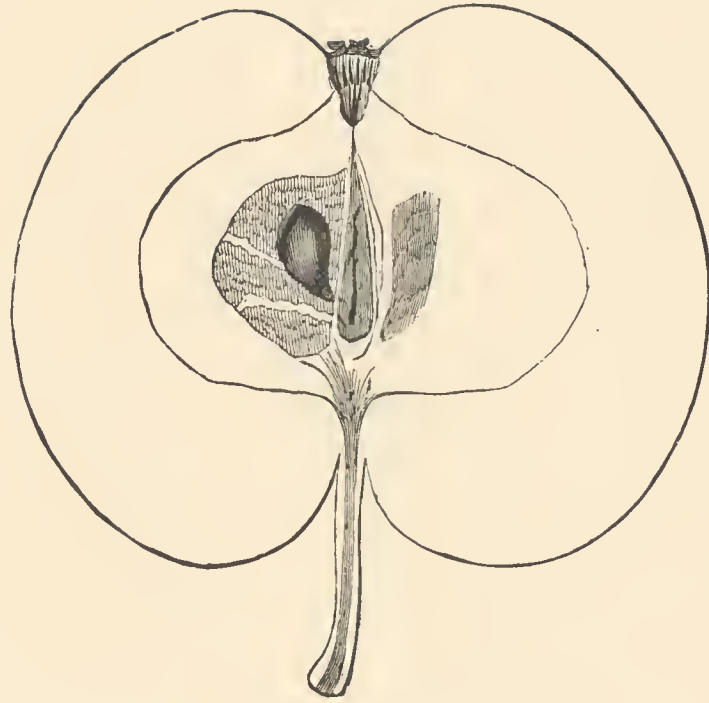
5. DOWNTON NONPAREIL.

One of the many seedlings of Mr. Thomas Andrew Knight, and named from the village of Downton, where, in all probability, it first fruited.

*Description.*—Fruit : small, two inches and a quarter wide, and an inch and three quarters high, oblate, even and regular in its outline. Skin : greenish yellow, covered with patches of russet, especially over the crown and in the basin of the eye. Eye : small, with erect, convergent segments, set in a wide and shallow depression. Stalk : half an inch long, slender, and set in a shallow cavity. Flesh : yellowish, crisp, juicy, sweet, and briskly flavoured.

A dessert apple of the first quality, in season from December to April.

The tree is hardy, but not free in growth, and it has the thin wood and small foliage of its tribe.



## 6. DUTCH MIGNONNE.

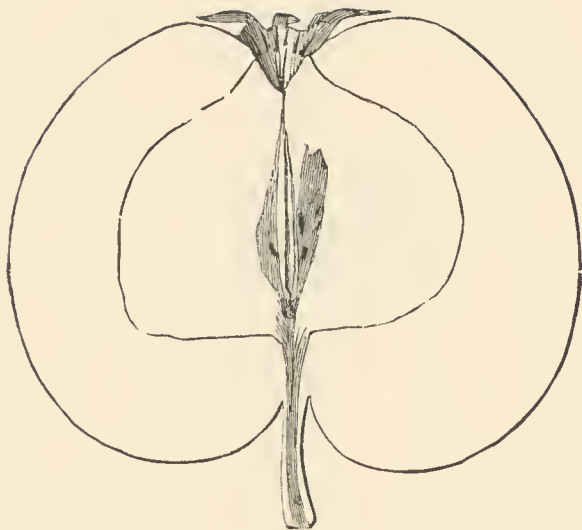
[SYN: *Christ's Golden Reinette*; *Copmanthorpe Crab*; *Stettin Pippin*.]

This apple was imported into England from Holland, by a gentleman in Yorkshire, and was made known to English Gardeners by Mr. George Lindley, of Catton, near Norwich (1819).

*Description*.—Fruit: rather above middle size, roundish and handsome, narrowing a little towards the eye, where it is sometimes slightly ribbed. Skin: dull, greenish yellow, marked all over with broken streaks of pale red and crimson, with traces of russet, and numerous russet dots, which are thickest round the eye. Eye: small and closed, with short and pointed segments, placed in a deep and narrow basin. Stalk: an inch long, inserted in a round and deep cavity, which, with a portion of the base is lined with rough russet. Flesh: yellow, firm, crisp, very juicy, rich, sugary, and aromatic.

A very valuable and delicious dessert apple, in season from December to April.

The tree is hardy, grows vigorously, and bears abundantly. It attains a middle size when full grown. It is well adapted for dwarf and espalier training, and for these purposes succeeds well on the paradise stock.



7. DUCHESS' FAVOURITE.

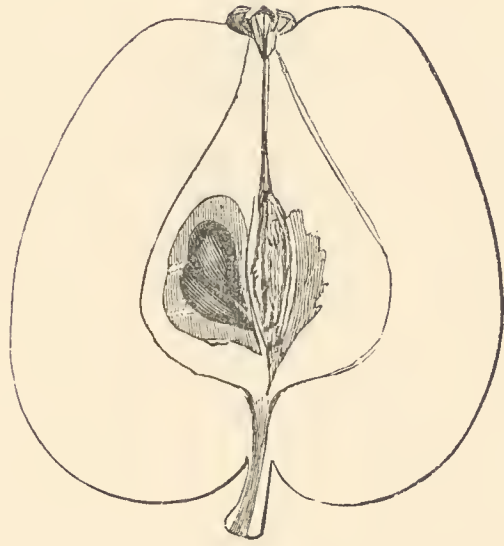
[SYN : *Duchess of York's Favourite* ; *Duchess of Gloucester*.]

This beautiful little apple was raised by the late Mr. Cree (Cree and Co.), of Addlestone, and was named after the Duchess of York, who then resided at Oatlands Park.

*Description*.—Fruit : below medium size, roundish, and bluntly angular undulating round the crown. Skin : completely covered with brilliant red on the side exposed to the sun, extending almost over the entire surface, but yellow where closely shaded. Eye : open, with short erect segments, which are reflexed at the tips, and set in a wide plaited basin. Stalk : half an inch long, slender, inserted in a moderately deep cavity. Flesh : yellowish, tender, juicy, sweet, and highly flavoured, frequently tinged with red like that of *Sops-in-Wine*.

A very handsome little apple, which when ripe, has the rich bright crimson colour of the *Quarrenden*. It makes a very striking dish on the dessert table, and is sold rather for its great beauty, than for its quality, which is not very high. It is in season during November and up to Christmas.

The tree grows freely and bears abundantly, so the growers like it, and its colour and beauty are very attractive in the market.



8. PITMASTON PINE APPLE.

A seedling raised by Mr. Williams, of Pitmaston, near Worcester (c. 1825).

*Description.*—Fruit : small and conical, regularly formed but frequently more enlarged on one side than the other. Skin : rough to the touch, being almost entirely covered with a coat of pale yellowish brown russet, but here and there with a smooth patch of the ground colour, which is yellowish. Eye : small and closed, set in a shallow saucer-like plaited basin. Stalk : slender, inserted in a wide and rather deep cavity. Flesh : yellowish, firm, crisp and juicy ; rich, and with a distinct pine-apple flavour.

A dessert apple of great excellence, in season during December and January.

The tree is small in growth, with slender wood like that of the *Golden Pippin*. It is hardy and bears well.

PLATE LXIX.



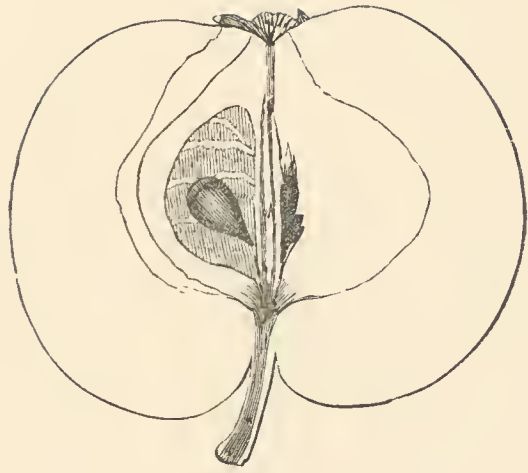
9. GIPSY KING.

The exact origin of this apple is not known. It first appeared in Mr. Rivers' catalogue, in 1876.

*Description.*—Fruit : small, two inches and a half wide, and an inch and three quarters high, oblate, even, and symmetrical. Skin : dull brownish red, on the side next the sun ; greenish yellow, with a few pale red streaks on the shaded side ; the surface being covered with patches and freckles of ashy grey russet. Eye : open, with divergent segments, set in a round, pretty deep, saucer-like basin. Stalk : half an inch long, straight, inserted in a round, wide, and rather shallow cavity. Flesh : yellowish, tender, juicy and sweet, with a pleasant acidity and aroma.

A pretty dessert apple, in season from October to December. Its attractive appearance makes it a favourite in the market.

The tree has the *Nonpareil* form of growth, with small foliage. It is compact, rather upright, and bears profusely in bunches. It makes a good orchard tree, and can be well grown either as a bush, or pyramid tree.



10. THE GRANGE APPLE.

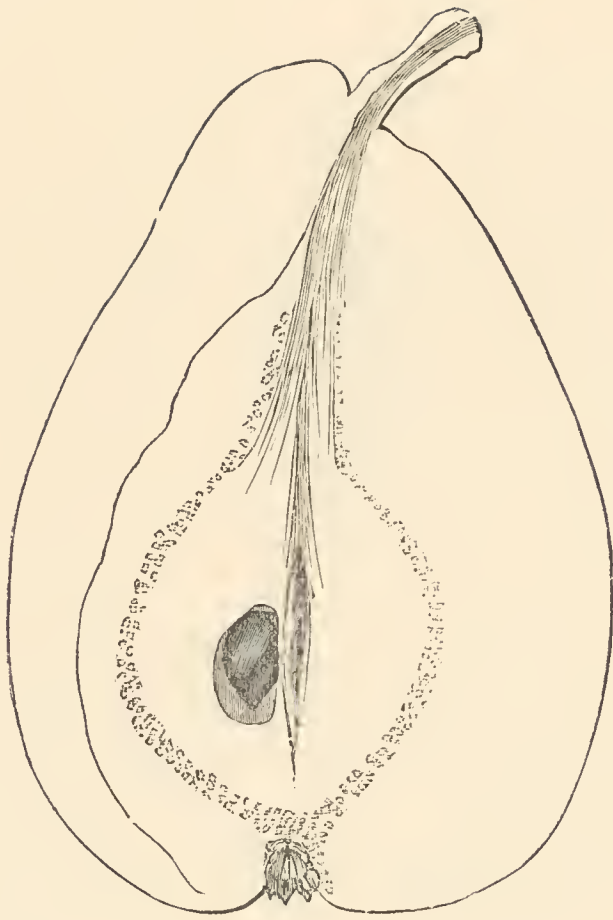
This fruit was a seedling of Mr. Thomas Andrew Knight's, which sprung up in his nursery at Wormsley Grange, Herefordshire, in the year 1792. "It is the offspring of the *Orange Pippin*, and the produce of a blossom, which was deprived of its stamens, and subsequently fertilized by the pollen from the *Golden Pippin*." It is figured in the "Pomona Herefordiensis," Plate VII.

*Description.*—Fruit : small, roundish oblate. Skin : greenish yellow, becoming of a golden orange colour at maturity, with numerous small black dots on the surface, with not unfrequently raised russety warts here and there upon it. Eye : open, with long sepals thrown back and almost stellate ; on a level with the surface. Stalk : half an inch long, inserted in a narrow cavity. Flesh : firm, crisp, sweet, juicy, and with a pleasant flavour.

An excellent dessert apple, of great beauty ; in season during October and November. Its most profitable use would be to follow the *Yellow* and *Red Ingestrie* apples in the fruit market. Mr. Knight found the density of the fresh juice to be no less than 1079, and he accordingly recommended it so highly as a cider fruit, that the premium given by the Agricultural Society of Herefordshire for the best Cider Apple was awarded to it in 1802. It was planted extensively in the orchards, but has not been found to maintain its character as a vintage fruit, evidently from a deficiency of the tannin and salts, which are equally requisite with sugar, for the production of cider of the best quality. There are many trees still existing in the orchards, and the fruit, which should be sold for dessert, goes into the general mixture of fruit for the mill.

The tree is very hardy, grows to a full medium size, and bears with much constancy and profusion.





1. BEURRÉ D'AREMBERG.

[SYN: *L'Orpheline* ; *Beurré des Orphelins* ; *Délices des Orphelins* ; *L'Orpheline d'Enghien* ; *Duc d'AreMBERG* ; *D'AreMBERG Parfait* ; *Deschamps* ; *Beurré Deschamps* ; *Colmar Deschamps* ; *Soldat Laboureur*.]

This pear was raised by Abbé Deschamps, of the Hospice des Orphelins, at Enghien, and hence derived its original names. Dr. Van Mons gave it the name of *Beurré d'AreMBERG*, which it still bears. About the same time the *Glou Morceau* was sent out by M. Noisette, of Paris, from the gardens of the Duc d'AreMBERG, under the name of *Beurré d'AreMBERG*, and thus two very distinct varieties passed under the same name. The characters of the two are however perfectly distinct, and may easily be distinguished by the stalk alone; that of *Beurré d'AreMBERG* being short, thick, and fleshy; whilst that of *Glou Morceau* is long, straight, and woody, and inserted perpendicularly with the axis of the fruit. The confusion however has passed away in England.

This pear is figured in the Transactions of the Horticultural Society of London, Vol. VII., Plate 4; and by Lindley, Plate 83.

*Description*.—Fruit: rather above medium size, obovate, often very irregular in shape. Skin: yellowish green when ripe, quite yellow, when fit for the table, and considerably covered with patches, veins and dots of cinnamon coloured russet. Eye: small, with short segments that frequently fall off, set in a deep hollow. Stalk: from half an inch to an inch long, obliquely inserted



1. Beurré d'Arenberg.



2. Easter Beurré.



3. Doyenné Robin



4. Bergamotte Esperen.



5. Joséphine de Malines..



6. Dana's Hovey



7. Gansel-Seckle



8. Comte de Lamy.



9. Duchesse de Mars.

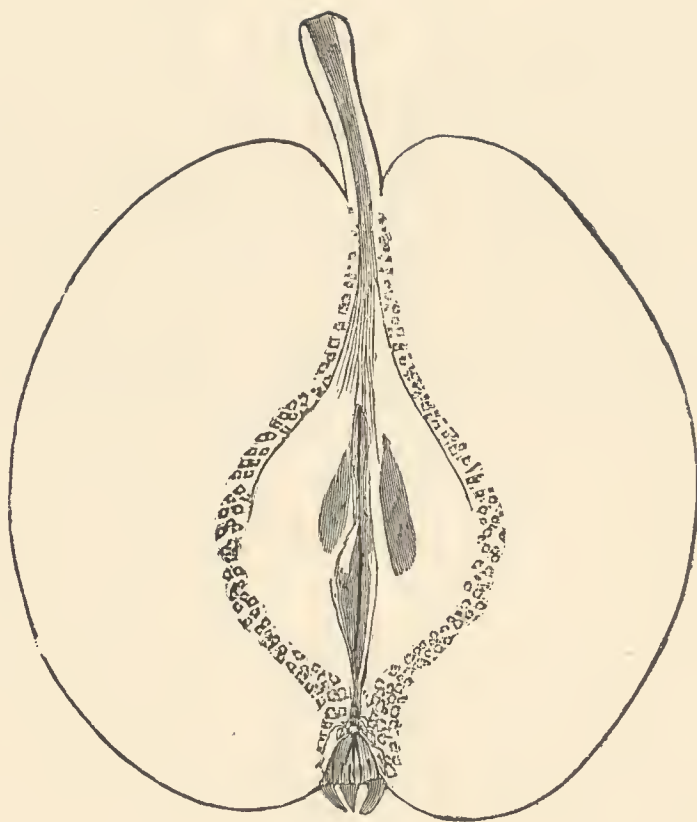


on the surface of the fruit. Flesh: white, melting, tender, buttery, and very juicy, with a rich, vinous, and perfumed flavour.

A dessert pear of the first merit, in season during December and January. This pear turns yellow shortly before it is fit for the table, and if tasted then has something of the flavour of a druggist's shop, but when in addition to its yellow colour it softens, the coarse flavour becomes very rich and highly aromatic. In the "Horticultural Transactions" of London, it is said that "this pear deserves to be placed at the head of all the pears in cultivation," Vol. V., p. 406, and Vol. VII., p. 178.

The tree is very hardy and bears abundantly. It grows freely on the pear and the quince stock, and succeeds well as a pyramid, an espalier, or as a standard.

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2. EASTER BEURRÉ.

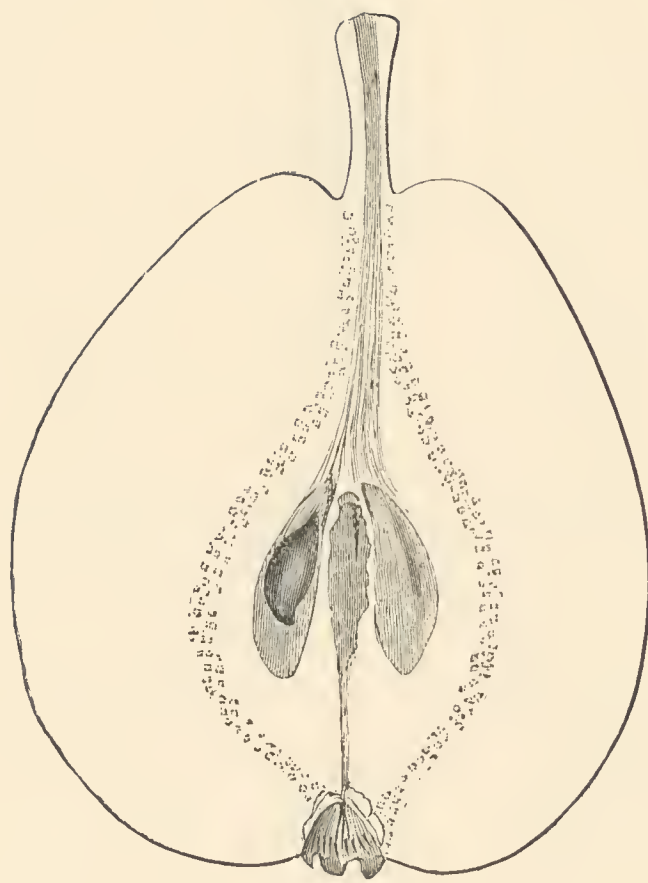
[*SYN*: *Beurré de la Pentecôte*; *Beurré de Pâques*; *Beurré Anglaise*; *Beurré d'Hiver de Bruxelles*; *Beurré Roupp*; *Beurré Roupé*; *Bergamotte d'Hiver*; *Bergamotte de Pentecôte*; *Bergamotte Tardive*; *Canning*; *Canning d'Hiver*; *Doyenné d'Hiver*; *Doyenné de Pâques*; *Doyenné de Printemps*; *Merveille de la Nature*; *Pastorale d'Hiver*; *Du Pâtre*; *Phillipe de Pâques*; *Seigneur d'Hiver*; *Sylvange d'Hiver*.]

This valuable pear originated in the garden of the Monastery of the Capucins, at Louvain, the beginning of the present century, and was first distributed by Dr. Van Mons. The variety of its synonyms, proves the esteem in which it is held. It is well figured by Lindley, Plate 78.

*Description*.—Fruit: large, obovate. Skin: at first pale green, changing as it attains maturity to yellowish green, thickly strewed with russety dots, which are larger on the side next the sun, and a few patches of thin brown russet, particularly round the stalk and the eye, and with sometimes a brownish tinge next the sun. Eye: small, with long, narrow, incurved segments, set in a rather deep and uneven basin. Stalk: an inch long, stout, inserted in a narrow and pretty deep cavity. Flesh: white, buttery, and melting, very juicy, richly and highly flavoured.

A dessert pear of the highest merit, in season from January to March.

The tree is very hardy, and bears abundantly. It succeeds well either on the pear or quince stock. In Herefordshire it requires a wall, and a favourable season, to reach perfection, but the best flavoured fruit is from a pyramid, or espalier tree, in a situation sufficiently warm and sheltered.



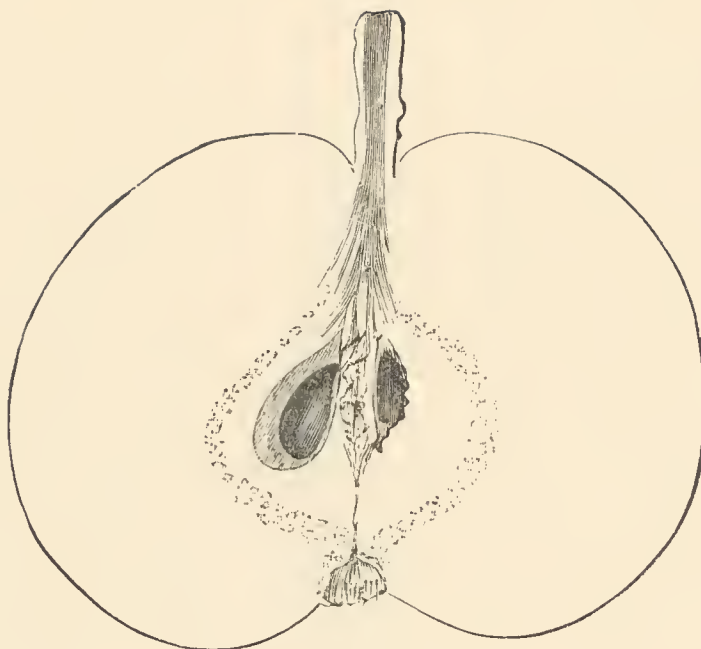
### 3. DOYENNÉ ROBIN.

This pear is said to have been raised at Angers, by M. Robin, and to have first borne fruit in 1840.

*Description.*—Fruit : above medium size, oblong and regular in shape. Skin : yellow when ripe, and covered with minute spots of russet, especially round the stalk, and in patches, irregularly over the surface. Eye : small, with segments inverted, slightly depressed. Stalk : stout and straight, three quarters of an inch long, inserted in a small, deep cavity, sometimes irregular, lined with thin russet. Flesh : white and melting, with an abundance of sweet juice, pleasantly flavoured.

This excellent pear is in season during September and October.

The tree is hardy and bears abundantly. It is best grown as a pyramid on the quince stock. It is adapted for small gardens, and well deserves a place there.



4. BERGAMOTTE ESPEREN.

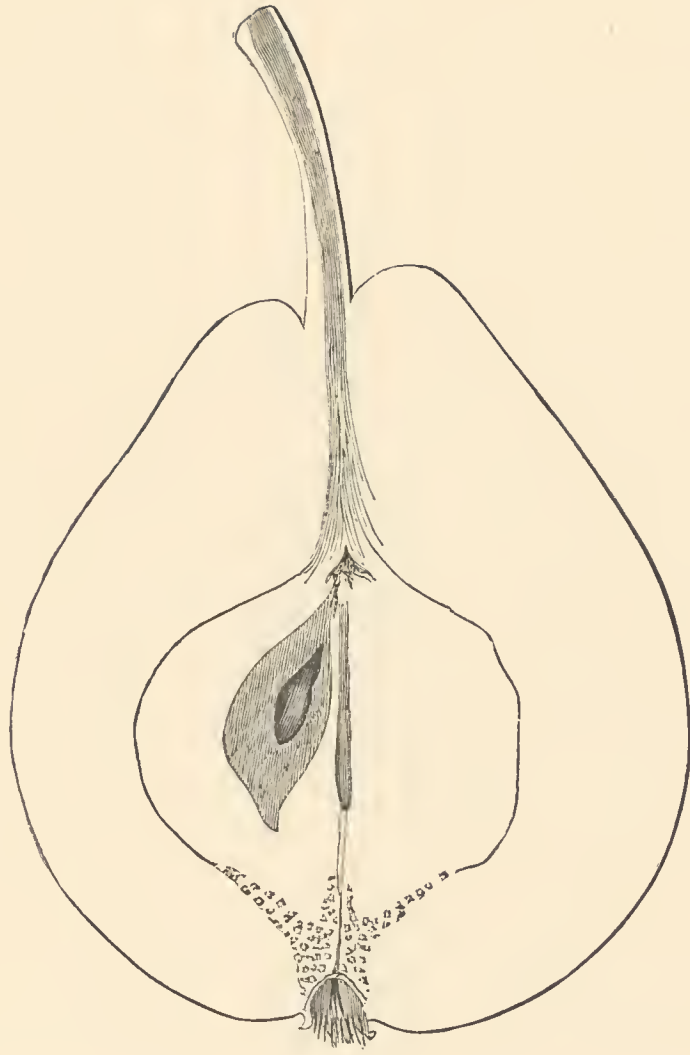
[Syn : *Esperen*.]

This excellent variety was raised from seed about the year 1830, by Major Esperen, of Malines. It is one of the numerous varieties produced by this excellent fruit grower, and has been considered by some pomologists to be a seedling from *Easter Beurré*. "Pierre Joseph Esperen was born at Ghent, 29th January, 1780, and died at Malines, 13th of August, 1847. He entered the public service in 1804 as a volunteer, and resigning at the restoration, he was free to indulge his tastes in pomology. His temporary return to the service in 1830, gained for him the rank of Major" (Decaisne).

*Description*.—Fruit : medium size, frequently larger, varying from two inches and three quarters wide and two inches and a quarter high, to three inches and a half wide to three inches high. It is in the smaller fruit, distinctly Bergamot-shaped, but in large and well grown specimens it is rather turbinate, narrowing abruptly to the stalk, even and regular in its outline. Skin : coarse and rough, at first of a dark green colour, covered with large, brown, russet dots, but assuming a dull greenish yellow colour on attaining maturity, when the numerous large russet dots become grey ; sometimes on the side exposed to the sun it assumes a faint orange tinge. Eye : small and open, with a dry, rigid, bony calyx of no regular form, set in pretty deep, wide, and even basin. Stalk : three quarters of an inch long, stout, and somewhat fleshy at the insertion, and placed in a small narrow cavity. Flesh : yellowish, fine grained, quite melting, very juicy and sugary, with a pleasant aroma.

A most delicious late pear, in season from February to April. A fit successor to *Winter Nelis* and *Knight's Monarch*, and higher praise could scarcely be given to it.

The tree is very hardy, and bears well. It is so valuable a variety, that it should be grown wherever pears succeed.



## 5. JOSÉPHINE DE MALINES.

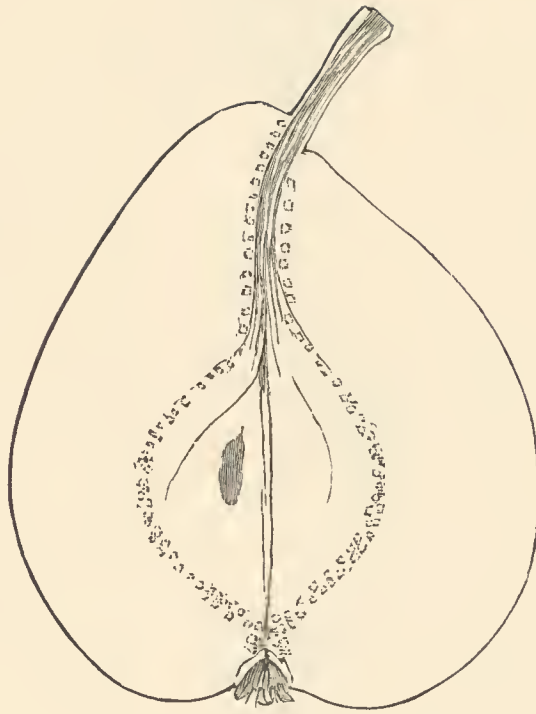
This excellent pear was also one of Major Esperen's seedlings. It was raised about 1830, and was thus named in compliment to his wife.

*Description.*—Fruit: about medium size. Skin: smooth, yellow, with a greenish tint on the shaded side, and with a tinge of red on the side next the sun; the whole surface strewn with large russet spots. Eye: open, set in a rather shallow depression. Stalk: three quarters of an inch long, stout, and inserted in a narrow cavity. Flesh: yellowish, with a tinge of red or faint rosy tint around the core, melting and very juicy, sugary, vinous, and richly flavoured, with a high rosewater aroma.

A delicious pear, in season from February to May.

The tree is hardy, and an excellent bearer. It has the peculiarity of retaining perfect and abiding health, when grafted on the White Thorn (*Cratægus Oxycantha*), and hence an abundance of this valuable fruit may be obtained, with common care, from a whitethorn hedge. The grafts grow readily and form healthy trees bearing freely.





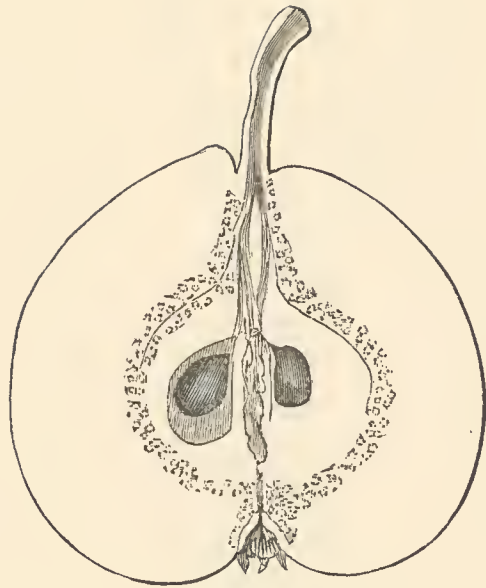
6. DANA'S HOVEY.

An American variety, supposed to be a seedling from the *Seckle* pear. It is named after Mr. Hovey (pronounced "Huvvy,") the great nurseryman of Boston, Massachusetts.

*Description.*—Fruit : below medium size, roundish pyriform. Skin : pale green, with a light russet, more marked round the eye and stalk. Eye : small and open, very slightly depressed. Stalk : half an inch long, inserted obliquely in a small and narrow cavity on one side of the apex of the fruit. Flesh : melting, sweet, and juicy, with a pleasant aroma, "a veritable *bonne bouche*."

A delicious fruit, in season in November.

Tree, small and hardy. It makes an excellent compact pyramid on the quince stock. It comes early into bearing, and usually bears so abundantly, if allowed to do so, as to check its growth.



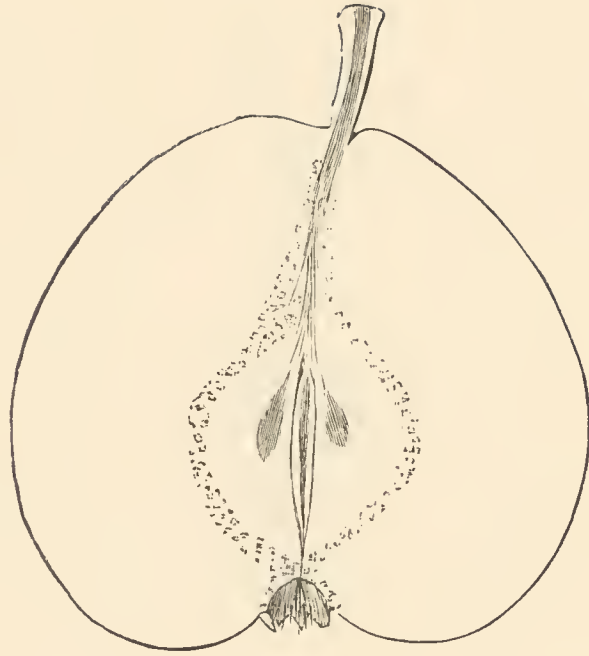
## 7. GANSEL'S SECKLE.

This variety was obtained by Mr. Williams, of Pitmaston, Worcester, by hybridizing the *Seckle* with *Gansel's Bergamot* (c. 1820).

*Description.*—Fruit: small, not unlike the *Seckle*, with some of the character of *Gansel's Bergamot* on a small scale. Skin: with a bright crimson cheek next the sun, which shades off to yellow on the opposite side; the shaded side is covered with a thin smooth crust of cinnamon-coloured russet, and the crimson cheek is strewn with distinct dots of grey russet. Eye: small, and closed, with erect, acute segments, set in a narrow and considerable basin. Stalk: generally short and stout, but sometimes three quarters of an inch long, inserted in a narrow and rather deep cavity. Flesh: yellowish, rather coarse grained, and gritty on some soils, with a sweet abundant, and very richly sugared juice. It has a high perfume but not so much so as the *Seckle*.

An excellent pear, in season the end of September and November.

The tree makes a good pyramid on the quince. It bears so freely, that the tree is apt to be small.



8. COMTE DE LAMY.

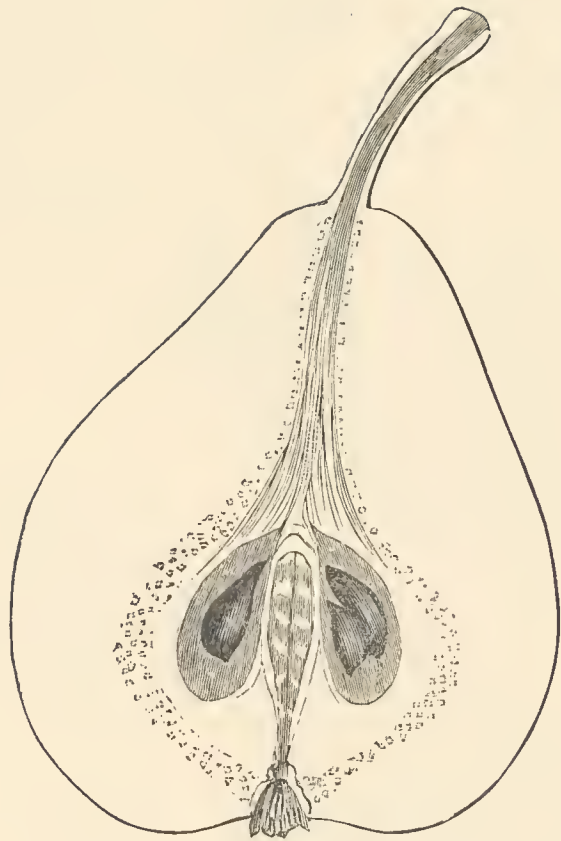
[*SYN* : *Beurré Curtet* ; *Beurré Quetelet* ; *Dingler*.]

This variety is stated to have been raised at Jodoigne, in Belgium, in 1882, by M. Bouvier, and originally named *Beurré Curtet*, in honour of his friend M. Curtet.

*Description*.—Fruit : below medium size, roundish obovate. Skin : yellowish green, with brownish red next the sun, and strewed with russety dots. Eye : small, set in a slight depression. Stalk : an inch long, inserted in a small cavity. Flesh : white, tender, buttery, melting, sugary, and richly flavoured.

A small but delicious pear, ripe in October.

The tree is very hardy, and a good bearer. As an orchard standard on the crab stock it grows healthily, and bears an abundance of fruit of the first quality. The young trees moreover come very early into bearing, and for these reasons it is a very valuable pear, which should be grown in every garden. It forms an excellent bush, or pyramid, on the quince stock.



9. DUCHESSE DE MARS.

[SYN: *Comtesse de Lunay.*]

This variety is said to be a seedling from the *Seckle* pear.

*Description.*—Fruit: medium size, obovate. Skin: yellow, with a tinge of reddish brown next the sun, and considerably covered with brown russet. Eye: small and closed, set in a shallow depression. Stalk: an inch long, inserted on the surface of the fruit. Flesh: buttery, melting, juicy, perfumed and well flavoured.

An excellent pear, in season in November.

The tree is hardy and makes an excellent pyramid on the quince. It succeeds well also as a standard, on the pear stock, and in all forms, bears abundantly.



1. QUEEN OF SAUCE.

This apple is occasionally found in the Herefordshire orchards, and is always exhibited at the Hereford Apple Shows. Its origin and history could not be found.

*Description.*—Fruit: large, three inches and a quarter broad, and two inches and a half high, obtuse, ovate, broad and flat at the base, narrowing towards the crown, and angular on the sides. Skin: greenish yellow on the shaded side, but on the side exposed to the sun it is flushed with red, which is marked with broken streaks of deeper red. It is strewed all over with patches of thin delicate russet, and large russet specks, those round the eye being linear. Eye: open, set in a deep and angular basin, which is russety at the base. Stalk: about a quarter of an inch long, deeply inserted in a round cavity, which is lined with coarse russet. Flesh: yellowish, firm, crisp, juicy, and sugary, with a brisk and pleasant flavour.

A culinary apple of the best quality, in season from November to January. It is suitable also for the dessert in December and January.

The tree is hardy and bears well. It should be grown as an orchard tree on the crab stock, when it will prove more productive than when its growth is more limited.



2. Bess Pool

1. Queen of Sauce

3. New Bess Pool



4. Minchall Crab

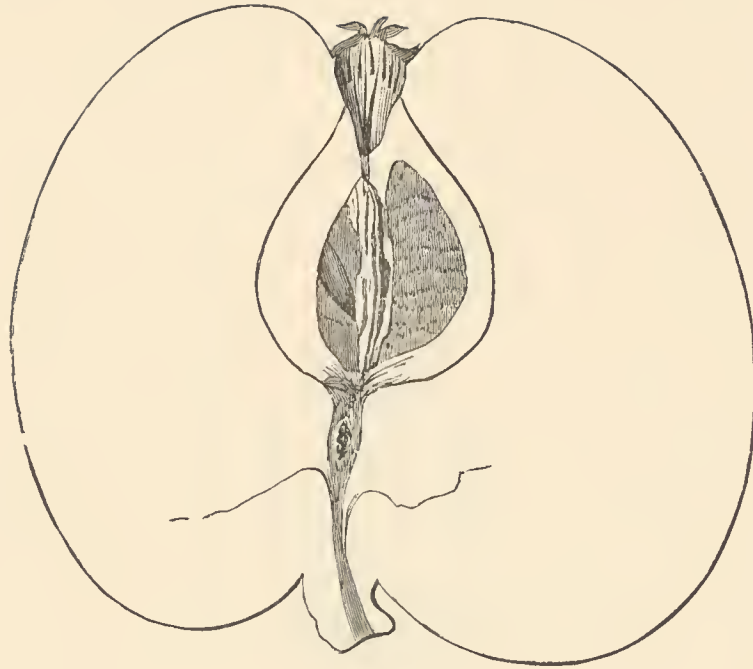


5. Brabant Belle Fleur

7. Broad End

6. Hambleton Deux Ans





2. BESS POOL.

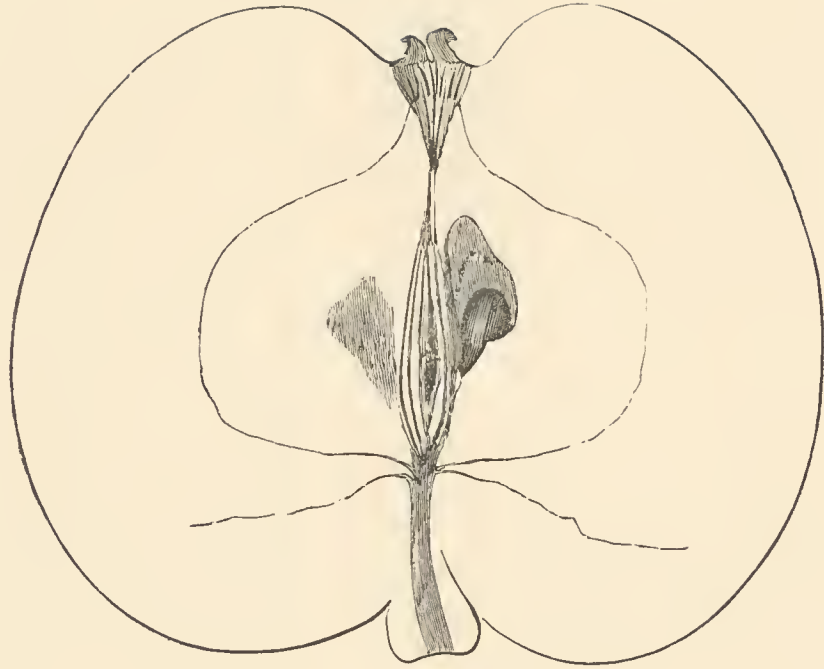
A Nottinghamshire apple. Mr. Pearson, of Chilwell, writing in 1869, says, "My father became so in love with the *Bess Pool* that he planted it largely. He used to tell how a girl named "Bess Pool" found in a wood the seedling tree full of ripe fruit; how, showing the apples in her father's house (he kept the village Inn), the tree became known, and my grandfather procured grafts. He would then shew the seven first planted trees in one of our nurseries, and tell how Loudon had been to see them, and had given an account of them in the "Gardener's Magazine;" make his visitors try to clasp round their body, and measure the space covered by their branches, He would then boast how one season, when apples were very scarce, the fruit of these trees were sold at 7s. 6d. per peck, and made £70—or an average of £10 a tree."

*Description.*—Fruit: above medium size, two inches and three quarters wide, and nearly three inches high, conical, and handsomely shaped. Skin: yellow, with a few markings of red on the shaded side; but when exposed to the sun it is almost entirely marked and striped with fine clear red. Eye: small and partially open, set in a rather deep and plaited basin, which is surrounded with fine prominent knobs or ridges. Stalk: short and thick, inserted in a rather shallow cavity, with generally a fleshy protuberance on one side of it, and surrounded with yellowish brown russet, which extends over a considerable portion of the base. Flesh: white, tender, and juicy, with a fine sugary and vinous flavour.

A handsome and excellent apple, either for culinary or dessert purposes, when others are gone by. It is in season from November to March, and well kept, will last almost until May. It sells well in the market. "Before the duty on foreign apples was taken off," says Mr. Pearson, "it would fetch 5s. a peck, now (1869), I am selling it at 1s. the peck."

The tree grows freely and to a large size, but it is a very uncertain bearer until it is old. It blossoms very late, and the blossoms are not liable to be injured by frost, but they are so crowded in clusters, and the stalks are so slender and weak, that they are very liable to be attacked and destroyed by Aphis, or Honey dew. "It is therefore," says Mr. Pearson, "anything but a profitable tree to plant."





3. NEW BESS POOL.

This variety was raised in the North of England at the beginning of this century, and is supposed to be a seedling from the original *Bess Pool*, (Ronalds).

*Description.*—Fruit : above medium size, round, and somewhat angular, three inches wide by two and a half inches high ; roundish oblate, even and regular in shape. Skin : greenish yellow red, with streaks of a dull and deeper red colour, almost approaching mahogany colour on the side next the sun, growing less coloured on the shaded side until a few blotches or streaks of crimson only. Eye : small and closed, set in a small and deep basin which is slightly irregular. Stalk : short and fleshy, frequently a round knob, often connected by a fleshy projection to the base of the apple. It is set in a broad and shallow cavity, lined with russet, which radiates by streaks over the base of the apple. Flesh : greenish white, sweet, crisp, juicy and of good flavour.

An excellent, long keeping, culinary apple, firm in flesh, and in season from January to March, or April.

The tree grows to a large size, and droops its boughs. It is very late in coming into blossom and is therefore seldom without a crop of fruit. For these reasons, and its handsome appearance and good keeping qualities, it is a profitable market apple.



4. MINCHALL CRAB.

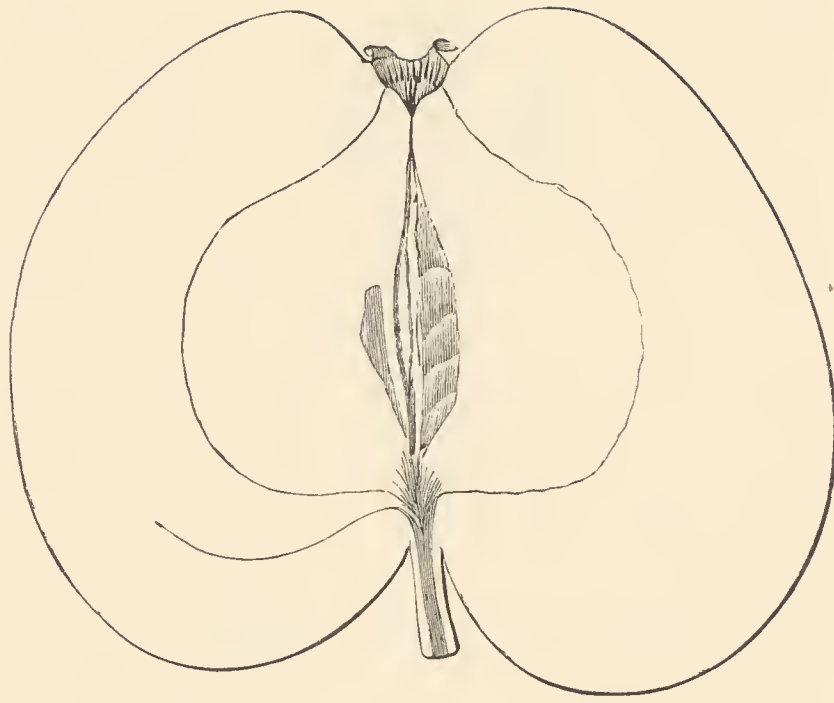
[SYN: *Minshull Crab*; *Mincham's Crab*; *Minchin Crab*; *Lancashire Crab*; *Lancaster Crab*.]

This apple received its name from the village of Minchall in Cheshire, where, according to Rogers, the original tree existed in 1777. It is figured in Brookshaw's "*Pomona Britannica*," Plate XCIII.

*Description*.—Fruit: above medium size, three inches wide, and two and a half inches high; roundish and considerably flattened, almost oblate. Not unlike the *Blenheim Orange* in shape, but more flat. Skin: yellow, covered with dark dots, and a few veins of russet; russety over the base, and marked with broken stripes and mottles of pale crimson on the side next the sun. Eye: large and open, with short and rugged segments, set in a wide, shallow, and plaited basin. Stalk: half an inch long, inserted in a rather shallow cavity. Flesh: white, firm, crisp, and juicy, with a rough and sharp acid flavour.

An excellent culinary apple, in season from November to March. "One of the best sauce apples that grows," says Brookshaw. "It has a brisk tartness of taste, that gives it a very agreeable flavour in a pie; and it does not lose its substance in baking or boiling so much as many others, and will keep considerably longer than most baking apples."

The tree is very robust and hardy, not subject to canker, or the attacks of insects. It bears regularly and abundantly.



5. BRABANT BELLEFLEUR.

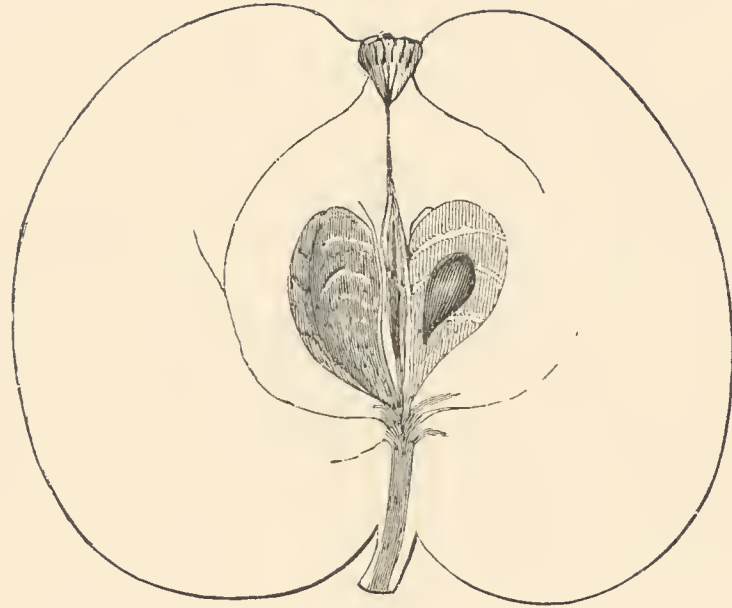
[*SYN* : *Glory of Flanders* ; *Iron Apple*.]

The variety was forwarded to the gardens of the London Horticultural Society, by Messrs. Booth, of Hamburgh, in the early part of the present century.

*Description.*—Fruit : large, three inches and a half wide, and three and a quarter high ; roundish ovate, inclining to oblong or conical, ribbed on the sides, and narrowing towards the eye. Skin : greenish yellow, changing to lemon yellow as it attains maturity, and striped with red next the sun. Eye : large and open, with long, broad segments, set in a wide and angular basin. Stalk : short, inserted in a deep and wide cavity, which is lined with brown russet. Flesh : yellowish white, firm, crisp and juicy, with a sugary, aromatic, and pleasantly subacid flavour.

An excellent culinary apple of the finest quality. It is in season from November to April.

The tree is hardy, and though not strong, is a healthy grower. It attains the middle size and bears well.



## 6. HAMBLEDON DEUX ANS.

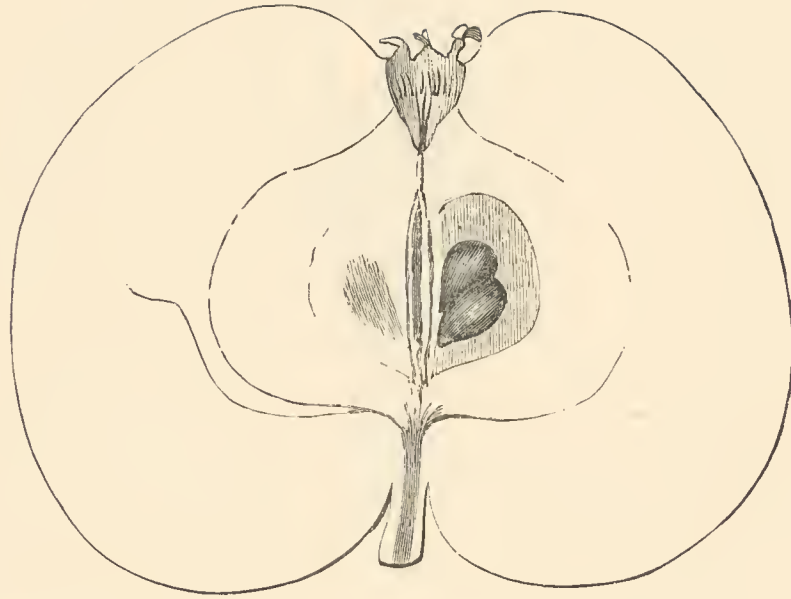
[SYN : *Dusand* ; *Dewsum* ; *Jewsums*.]

This variety is supposed to have originated about the middle of last century (c. 1750), at Hambledon, a village in Hampshire, where there are several trees of great age now in existence.

*Description.*—Fruit : large, three inches wide, and two inches and a half high ; roundish, rather broadest at the base. Skin : greenish yellow in the shade, and dull red, streaked with broad stripes of deeper and brighter red, on the side next the sun. Eye : small and closed, set in a rather shallow basin. Stalk : short, inserted in a shallow cavity. Flesh : greenish white, firm, crisp, not very juicy, but richly and briskly flavoured.

One of the most valuable of culinary apples. It has a peculiar and distinct flavour not unworthy of the dessert table. It is in season from January, to May or June. It keeps excellently, and may be preserved with care for a couple of years as its name denotes. This is a very favorite apple with the Sheffield fruiterers, who purchase it readily in March, or April, at 5s. the 14 lbs.

The tree attains above the medium size. It is very hardy, and bears well. It flourishes in the more northerly districts of England.



7. BROAD END.

[SYN : *Broadling* ; *Winter Broaden or Broadend* ; *Kentish Broadling*.]

The origin of this variety is not given in the leading pomological works. It is thought to be a Norfolk apple, and in that county it is commonly grown in the cottage gardens.

*Description*.—Fruit : large, three inches and three quarters broad, and three inches high ; roundish, somewhat oblate, but broadest at the base, and considerably flattened at the ends. Skin : yellowish green in the shade, but tinged with red next the sun, interspersed with a few streaks of red, and covered in some places with patches of fine russet. Eye : large and open, set in a rather deep and angular basin. Stalk : short, inserted in a deep cavity. Flesh : yellowish white, firm, crisp, rich, and juicy, with a pleasant sub-acid flavour.

An excellent culinary apple, in season during November and December, or later still.

The tree is a strong, healthy, and vigorous grower, and an excellent bearer.





1. Carrion



2. Red Splash.



3. Hagloe Crab.



4. Red Bud



6. Coccagee.



5. Tanner's Red.



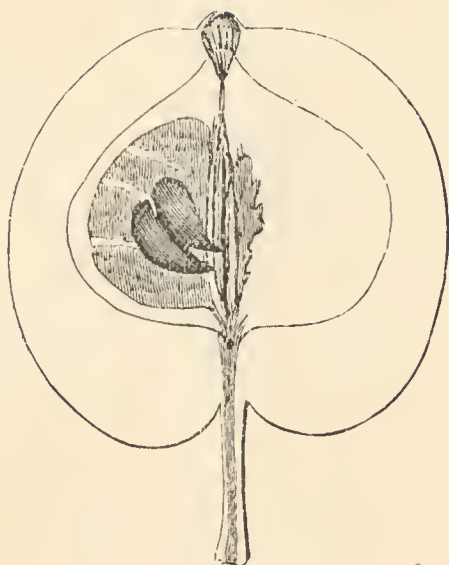
7. Garter



8. Forest Styre.



9. Bran Rose



## 1. CARRION APPLE.

[SYN : *Kempley Red.*]

This variety takes its name in the Pyon district of Herefordshire, from the fact of one of the oldest trees being used to hang the dogs meat on. It has been exhibited in the Hereford Apple Shows under the name of *Kempley Red*.

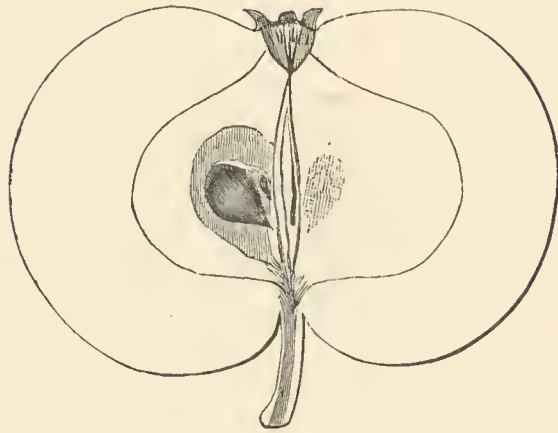
*Description.*—Fruit : small, oblong, and regular in shape. Skin : with a yellowish green coloured ground in the shade, but the whole surface is nearly covered with crimson, which becomes very dark on the side next the sun, with splashes of a deeper shade all over the fruit. Eye : small and closed, level with the surface. Stalk : long and slender, inserted in a very small and narrow cavity. Flesh : yellow, pink tinted near the skin. Juice : small in quantity, of full amber colour, viscid, sweet, with some astringency.

The chemical analysis of the juice (1883) by Mr. G. H. With, F.R.A.S., gave the following results :—

Density of the fresh filtered juice	...	...	...	1·050
Ditto ditto after 24 hours' exposure	...	...	...	1·050
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	12·800
Tannin, Mucilage, Salts, &c.	...	...	...	1·500
Water	...	...	...	85·700

The tree grows to a medium size, and is very prolific.





2. RED SPLASH.

[SYN : *Rolling's Kernel.*]

The origin of this pretty variety is nowhere given, though it is extensively cultivated in some Worcestershire orchards.

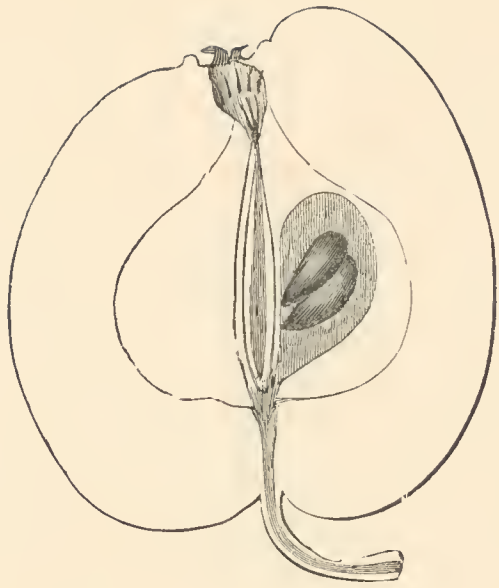
*Description.*—Fruit : small, roundish oblate, and regularly formed. Skin : golden yellow, with a few streaks of crimson on the shaded side, and completely covered with crimson on the side exposed to the sun. Eye : with divergent segments, reflexed at the top, set in a wide and saucer-like basin. Tube, short, funnel shaped ; stamens medium. Stalk : a quarter to half an inch long, slender, and set in a pretty wide cavity. Flesh : yellowish, juicy, sweet, and agreeably flavoured, but with considerable astringency. Cells : open, cell walls, roundish, inclining to obovate.

This small apple is a valuable early cider fruit.

The chemical analysis of the juice (1881) by Mr. G. H. With, F.R.A.S., gave the following results :—

Density of the fresh filtered juice	...	...	...	1·042
Ditto ditto after 24 hours' exposure	...	...	...	1·043
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	9·600
Tannin, Mucilage, Salts, &c.	...	...	...	4·790
Water	...	...	...	85·610

The tree makes a sturdy standard of small size. It is very hardy and prolific. It is grown very much in the neighbourhood of the Malvern Hills ; and the fruit from the parish of Newland finds a ready sale, it is said, for the manufacture of “ Real Chutnee Sauce.”



## 3. HAGLOE CRAB.

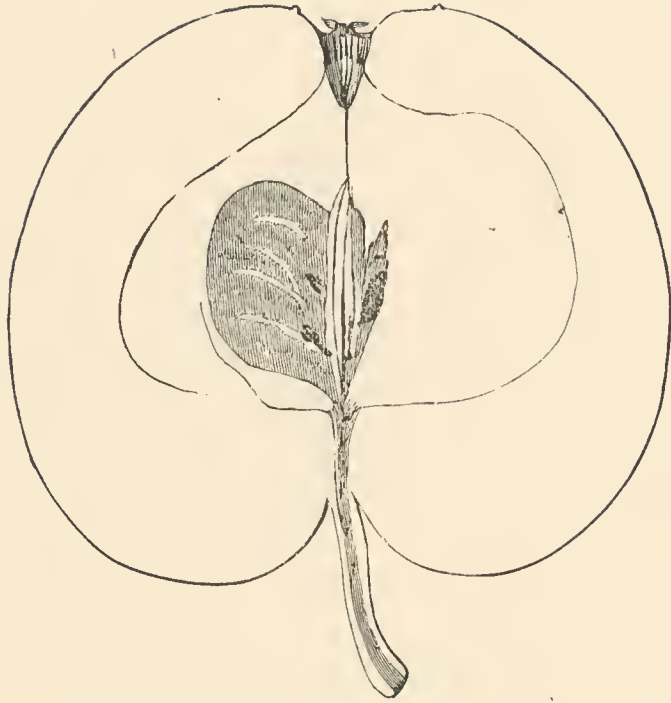
This fruit originated at Hagloe, in the parish of Awre, Gloucestershire, and was first brought into notice by Mr. Bellamy who lived there. Marshall in his "Rural Economy of Gloucestershire," states that it was raised from seed about the year 1720, but Mr. Thomas Andrew Knight in the "Pomona Herefordiensis," 1811, thinks that the excellence of the apple was only then first discovered, for his friends had sought in vain many years before for the original tree at Awre. A coloured illustration is given by Mr. Knight, Plate V., of this apple.

*Description.*—Fruit: small, ovate, narrowing above and below, but very irregular in shape, being usually much more full on one side than the other. Skin: pale yellow, with an orange tint on the side next the sun, with distinct crimson spots irregularly placed, and with occasional cob-web streaks of russet. Eye: small and closed, with reflexed segments, very slightly depressed, and surrounded with five or more small distinct tubercles. Stalk: thin, half an inch long, set in a very narrow cavity, lined with thin pale russet. Flesh: white, moderately firm. Juice: plentiful, pale amber, sweetish and subacid, with some astringency.

The chemical analysis of the juice (1882) by Mr. G. H. With, F.R.A.S., gave the following results:—

Density of the fresh filtered juice	...	...	...	1'057
Ditto ditto after 24 hours' exposure...	..	..	..	1'057
One hundred parts of the juice by weight yielded of—				
Sugar	...	....	...	10'700
Tannin, Mucilage, Salts, &c.	....	....	...	2'110
Water	...	...	....	87'190

The *Hagloe Crab* seems to have disappeared from Herefordshire, for it has never once been shown at any of the apple shows of the last five years. It is still to be found in the parishes of Minsterworth, Westbury-on-Severn, Longney and Elmore, in Gloucestershire.



4. RED BUD.

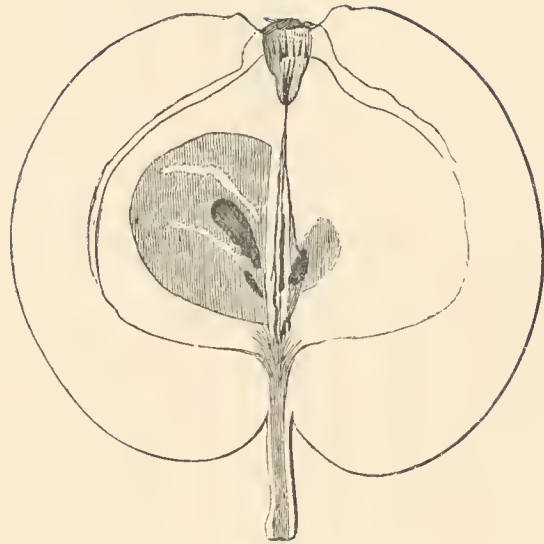
*Red Bud* is a favourite name in the Herefordshire orchards, for red coloured, and otherwise unnamed fruit. At every apple show, three and sometimes four distinct apples have been shown under this name. There is nothing known definitely of the origin of any of them. They are probably seedlings from the orchard nursery, and propagated from their colour, and from bearing virtues.

*Description.*—Fruit: medium size, roundish oblate, with obtuse angles, extending nearly to the base. Skin: smooth, bright red, much deeper on the side next the sun. It is, however, puckered in lines about the eye, and they sometimes run down the ribs to the base. Eye: closed, with reflex segments, slightly depressed, in a basin puckered with folds of the skin as well as slight fleshy tubercles. Stalk: thin, an inch long, set in a deep and narrow cavity, lined with russet. Flesh: yellow, tinged with red for some distance from the skin, soft, with a slightly acidulated taste. Juice: of full amber colour, viscid, and not abundant, sweet, with slight astrigency.

The chemical analysis of the juice (1883) by Mr. G. H. With, F.R.A.S., gave the following results:—

Density of the fresh filtered juice	...	...	...	1·058
Ditto ditto after 24 hours' exposure	...	...	...	1·060
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	11·120
Tannin, Mucilage, Salts, &c.	...	...	...	2·080
Water	...	...	...	86·800

The tree is hardy, grows to the full medium size, and bears profusely.



5. TANNER'S RED.

This apple is without any known history. It is grown very much, and seems to have originated in the neighbourhood of Canon Pyon.

*Description.*—Fruit : below medium size, oblong. Skin : more or less red on the whole surface, but much more deeply so on the side next the sun, and everywhere marked with thin stripes of a deeper colour. Eye : closed, set in a small and very puckered basin. Stalk : slender, half an inch long, and set in a narrow cavity, which is usually lined with russet. Juice : plentiful, rosy amber, subacid, with some astringency.

The chemical analysis of the juice (1883) by Mr. G. H. With, F.R.A.S., gave the following results :—

Density of the fresh filtered juice	...	...	...	1'060
Ditto ditto after 24 hours' exposure	...	...	...	1'060
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	11'424
Tannin, Mucilage, Salts, &c.	...	...	...	2'176
Water	....	...	...	86'400

The tree is hardy, and bears an abundance of late-keeping fruit.



6. COCCAGEE.

[SYN : *Cocko Gee* ; *Cockagee*.]

A very old variety, believed to be of Irish origin, but its real history seems lost. It is said to have been "brought into Somersetshire by Counsellor Pyne, a gentleman, who resided near Exeter, and who had the care of Mr. William Courtenay's Estates in Ireland." *Treatise on Cyder Making*, by Hugh Stafford, of Pynes (1753).

*Description*.—Fruit : medium size, very variable in shape, but usually ovate. Skin : yellow in the shade, marked with green specks, with a deep blush of red next the sun. A reddish tint is often spread over the whole fruit and not unfrequently patches of thin russet. Eye : small and closed, set in a narrow plaited basin. Stalk : short, inserted in a narrow but rather deep cavity, frequently lined with russet. Flesh : yellowish white, firm and crisp. Juice : moderately plentiful, of an amber colour, and a harsh austere taste.

A very old and highly esteemed variety for culinary purposes, and especially for baking, when it possesses a peculiarly rich flavour. "This apple" says Brookshaw, "triumphs over all others in sauce, tarts and pies, as much as its juice does in cider. No cook would ever make use of any other apple if he could get this. It is so extremely rough and tart that it would be almost impossible to eat one raw." It is in season from October, to February and March.

The chemical analysis of the juice (1880) by Mr. G. H. With, F.R.A.S., gave the following results :—

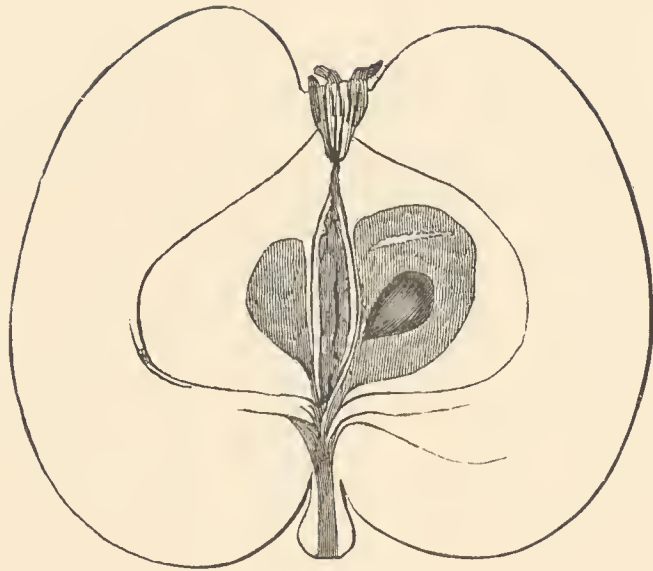
Density of the fresh filtered juice	...	...	...	1.052
Ditto ditto after 24 hours' exposure	..	..	..	1.058
One hundred parts of the juice by weight yielded of—				
Sugar	...	....	...	9.080
Tannin, Mucilage, Salts, &c.	...	...	...	7.820
Water	...	...	...	83.100

As a cider fruit, it has long possessed the highest repute. The *Coccagee* apple was the

favourite cider apple of Devonshire at the beginning of the present century. There was a celebrated orchard at Heathfield, near Milverton, from which it is said that the cider was supplied by a Rev. Mr. Cornish, for the Queen's household, at £10 10s. the hogshead. "I find nothing extraordinary in it" says Mr. Stafford in his book on Cyder Making (1753), "'tis true it has a vinous pipinary golden flavour," and so authorities differ. The analysis, however, proves its merit.

The tree is very hardy, and bears well, but it has not been much cultivated of late years.

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7. GARTER APPLE.

This variety is spoken of by Mr. Thomas Andrew Knight, at the beginning of the century, as a comparatively new apple “much cultivated during the decay of the older, and more valuable varieties.” It is figured on Plate xxvi., in the “*Pomona Herefordiensis*.”

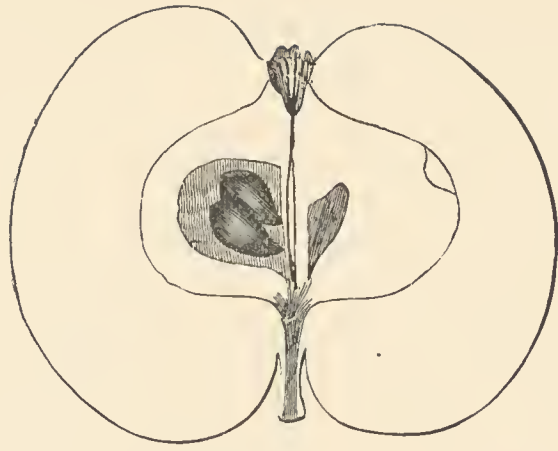
*Description.*—Fruit: full medium size, two and a half inches high, and the same measurement in breadth, smooth and evenly shaped, broad at the base and tapering towards the crown. Skin: smooth, yellow in the shade, with a warm crimson blush on the side next the sun, and broken streaks of a much deeper colour, spotted over with numerous very small dark, or red specks. Eye: small and open, deeply sunk in a narrow cavity, which is lined with very pale russet. Flesh: soft and white. Juice: moderate in quantity, of a rich amber colour, sweet, subacid, astringent, and rich in flavour.

The chemical analysis of the fresh juice (1883) by Mr. G. H. With, F.R.A.S., gave the following results:—

Density of the fresh filtered juice . . . . .	...	...	...	1'063
Ditto ditto after 24 hours' exposure . . . . .	...	...	...	1'064
One hundred parts of the juice by weight yielded of—				
Sugar . . . . .	...	...	...	12'540
Tannin, Mucilage, Salts, &c. . . . .	...	...	...	2'260
Water . . . . .	...	...	...	85'200

A favourite fruit in the Herefordshire orchards. Very attractive in colour. It is used as a dessert as well as a cider fruit. Mr. Knight made the specific gravity of the juice to be 1'066 in a favourable season.

The tree grows freely, is very hardy, and bears abundantly.



## 8. FOREST STYRE.

[SYN : *Stire* ; *Stirom*.]

A fine old Gloucestershire cider apple, extensively cultivated on the thin light limestone soil of the Forest of Dean. Its origin is lost. It is mentioned by Philips the cider poet.

“ *Stirom* firmest Fruit,  
Embottled (long as *Priameian Troy*  
Withstood the *Greeks*) endures, e'er justly mild.  
Softened by age, it youthful Vigour gains,  
Fallacious drink ! Ye honest men beware !”  
Philips “ *Cyder*.”

*Description*.—Fruit: below medium size, roundish, inclining to oblate, regularly and handsomely shaped. Skin: pale yellow, with a blush of orange on the side exposed to the sun, and numerous small russet spots, scattered over the surface. Eye: small and closed, with short obtuse segments, and set in a narrow basin, more or less plaited. Stalk: short, in a narrow deep cavity, lined with russet throughout, and which spreads from it over the base of the apple. Flesh: yellow, dry and harsh. Juice: small in quantity, pale straw colour, changing to deep amber, with a remarkably sweet luscious flavour and some astringency.

The chemical analysis of the fresh juice by Mr. G. H. With, F.R.A.S., gave the following results:—

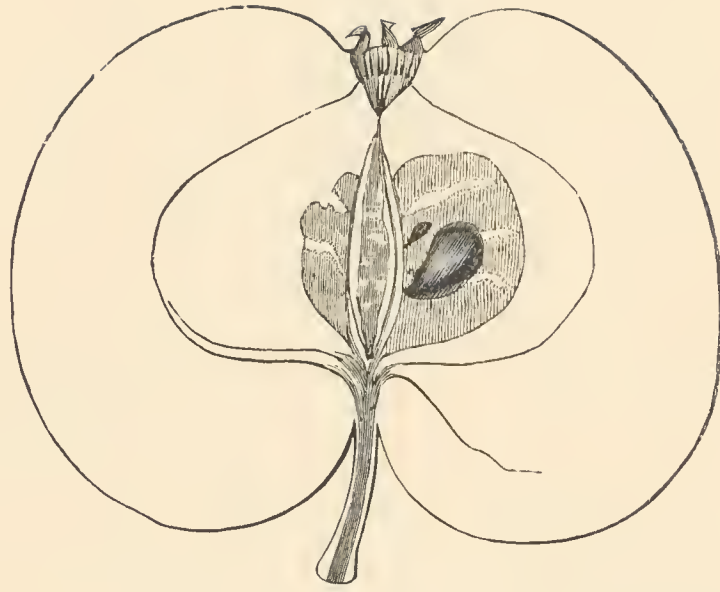
Density of the fresh filtered juice	...	...	...	1·073
Ditto ditto after 24 hours' exposure	...	...	...	1·074
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	14·000
Tannin, Mucilage, Salts, &c.	...	...	...	3·300
Water	...	...	...	82·700

“ The Forest Stire ” says Mr. Thomas Andrew Knight, “ is almost universally supposed to afford a stronger cider than any other kind of apple.” He found its specific gravity to be as high “ as 1·076 to 1·081 according to the soil it grows in.”

The trees grow with numerous upright shoots, like a pollard willow, and are not renowned for bearing well. Marshall in his “ Rural Economy ” (1796) speaks of this variety as decaying rapidly.

There are but very few trees left in Gloucestershire at this time, and it will be a special object of the Woolhope Club to have it propagated.





9. BRAN ROSE.

The origin of this variety is not known. It is a favourite apple in the Herefordshire orchards, and is widely grown through the country.

*Description.*—Fruit: medium size, roundish oblate, with five or more obtuse angles at the side. Skin: almost entirely covered with red, becoming much darker on the side towards the sun, and everywhere shewing numerous small yellow spots. Eye: partially open with reflexed segments, set in a narrow basin, more or less irregular. Stalk: slender, more than half an inch long and set in a deep and narrow cavity, lined with russet. Flesh: deeply stained red from the skin to the outside core lines. Juice: plentiful, of a deep rose amber colour, sweet, with some roughness of taste.

The chemical analysis of the fresh juice (1883) by Mr. G. H. With, F.R.A.S., gave the following results:—

Density of the fresh filtered juice	...	...	...	1·040
Ditto ditto after 24 hours' exposure	...	...	...	1·043
One hundred parts of the juice by weight yielded of—				
Sugar	...	...	...	10·700
Tannin, Mucilage, Salts, &c.	...	...	...	2·380
Water	..	...	...	86·920

The tree grows to a large size, and bears an abundance of its highly coloured fruit.





1. Frogmore Prolific.



2. Small's Admirable.



3. Grenadier.



4. Golden Spire.



6. Ringer.



5. Sugarloaf Pippin.

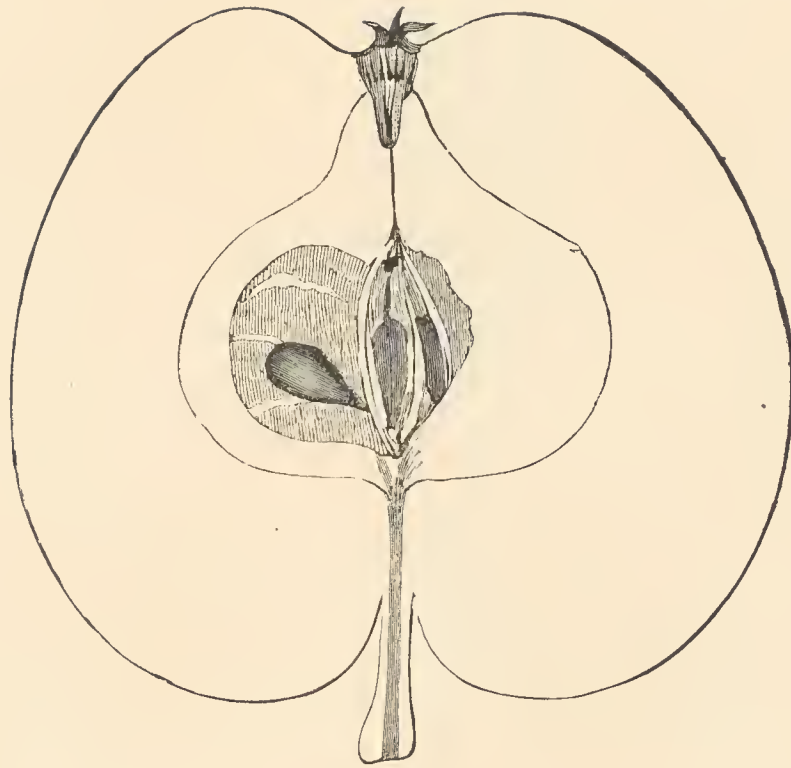


7. Lord Derby.



8. Bramley's Seedling.





I. FROGMORE PROLIFIC.

This variety was raised in the gardens at Frogmore (c. 1865) by the late Mr. Ingram, the head gardener.

*Description.*—Fruit: large, roundish, tapering towards the eye, very regular in outline. Skin: smooth, of a pale, greenish yellow, slightly streaked, and shaded with crimson on the side next the sun. Eye: rather small and closed, in a deeply sunk regular basin. Stalk: long, slender, and very deeply inserted. Flesh: white, very tender, juicy, and sweet.

A culinary apple of excellent flavour, “one of the finest, which is sent into the Royal household.” It is in season from September to Christmas.

The tree is hardy, and very prolific, in almost all seasons, “one of the surest bearing and best of autumn cooking apples.”



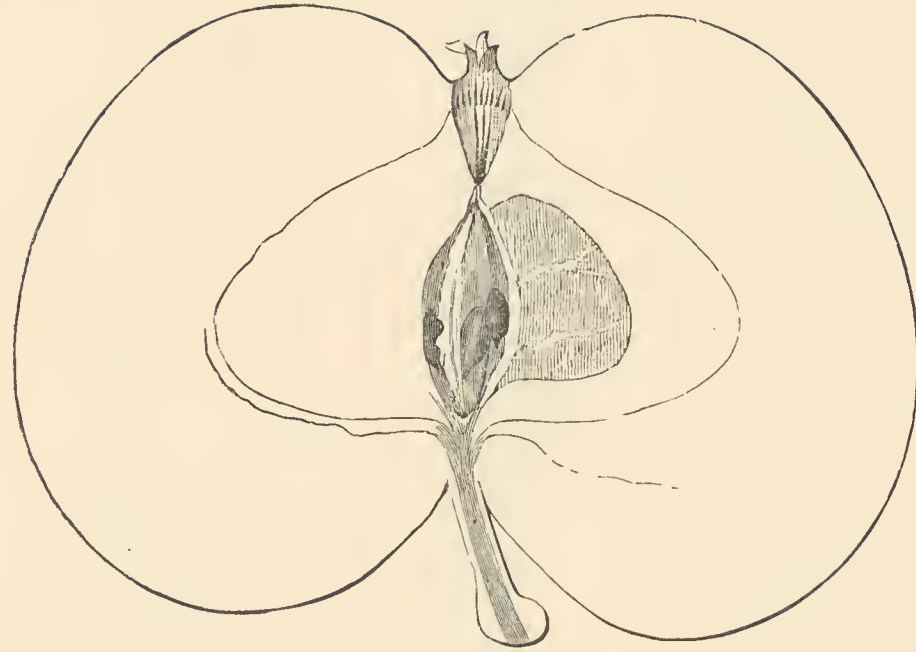
2. SMALL'S ADMIRABLE.

This apple was raised by Mr. F. Small, Nurseryman, of Colnbrook, near Slough (c. 1850).

*Description.*—Fruit : above medium size, roundish ovate and flattened, obtusely angular on the sides. Skin : of an uniform lemon yellow colour when ripe. Eye : small, closed, and set in a rather deep basin. Stalk : an inch long, slender. Flesh : yellowish, firm, crisp, sweet, and agreeably acid with a delicate perfume.

An excellent kitchen and dessert apple, in season during November and December. The fruit bears a close resemblance to the *Stirling Castle* apple.

The tree has naturally a dwarf bushy habit. If grafted on the paradise stock, and grown as a dwarf bush, it comes easily into bearing, and bears very freely. It is ill adapted for pruning, for it bears chiefly at the ends of the young shoots, instead of on spurs. It is an excellent variety for cottage growth.



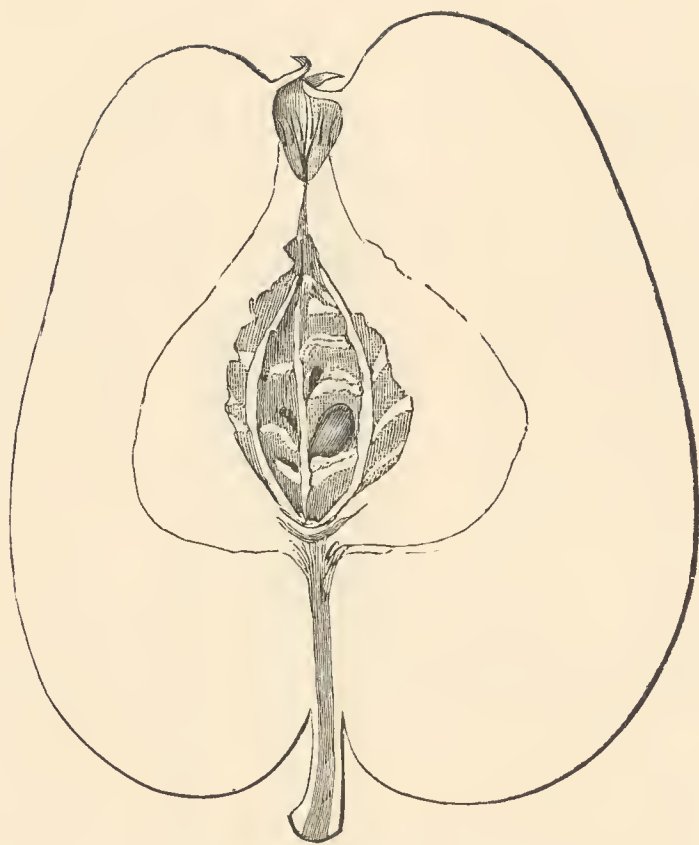
## 3. GRENADIER.

The origin of this apple is not known. It has probably been cultivated for many years, although only recently brought into notice by Mr. George Bunyard, of Maidstone.

*Description.*—Fruit : large, three inches and a half broad, by two inches and a half high, oblate and symmetrical in outline, but with broad prominent angles around the eye, and extending down the sides to the base. Skin : smooth, pale green, browning yellow at full maturity, with small distinct white spots or with minute dots of russet. Eye : small and closed, with segments upright in the centre, inserted in a rather deep, narrow, and irregular basin. Stalk : half an inch long, swollen at the end, set in a broad and deep cavity. Flesh : white, crisp, and juicy, with a pleasantly acid flavour.

A very valuable culinary apple, the largest of the early *Codlins*, in season, during September and October. A first class certificate was awarded to this apple at the “National Apple Congress,” at Chiswick, in October, 1883.

The tree grows freely, and bears abundantly, and very regularly. It succeeds best on the paradise stock as a small pyramid, and when only three or four feet high, becomes loaded with fruit. On the crab, it forms fruit buds before the tree is made, and requires constant skilled attention to keep up the proper growth of the tree by removing the fruit blossoms.



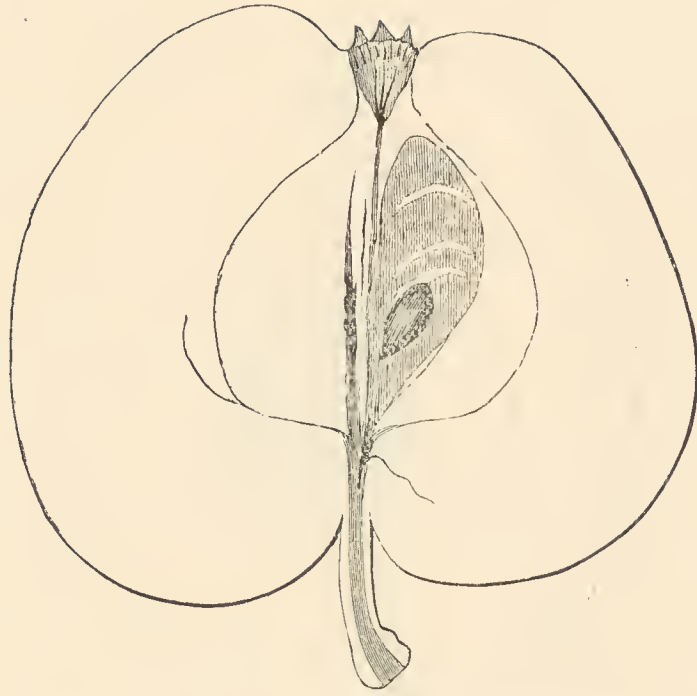
4. GOLDEN SPIRE.

The origin of this variety seems not to be known. Mr. Richard Smith, of Worcester, met with it in Lancashire, where it is greatly cultivated, about twenty-five years ago, and has since distributed it with much satisfaction.

*Description.*—Fruit : large, conical, snouted, ribbed round the apex, and of a perfect codlin shape. Skin : smooth, and shining, pale straw yellow where shaded, but of a thin golden colour, tinged with pale orange, where exposed to the sun. Eye : rather deeply sunk in a ribbed and angular basin ; segments, divergent and pointed, sometimes quite reflexed ; tube, conical ; stamens, basal. Cells : open. Stalk : half an inch long, slender, set in a deep and somewhat uneven cavity. Flesh : tender, with an agreeable acidity, and with all the merits of a fine cooking apple.

A fine, solid fleshed, well flavoured, culinary apple, which comes into season in August, and will continue until November, December, or even later, if well kept.

The tree grows very upright, and the shoots are small, giving it an “Aspen-like” appearance. It bears profusely, and is a worthy rival to *Lord Suffield*, the *Keswick Codlin*, and other early culinary apples, with the additional advantage of keeping better. It is a favourite, therefore, for small gardens and for the markets, indeed as a market apple it can scarcely be surpassed, since it combines quantity with quality, and keeps much longer than all other early varieties.



## 5. RINGER.

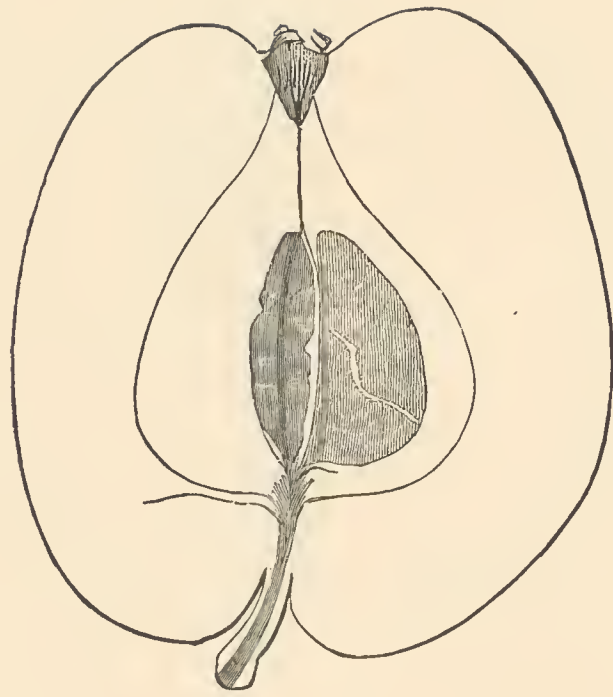
This fruit (which is represented too small in size on the coloured plate,) is an old orchard variety, and held in much estimation.

*Description.*—Fruit : large, three inches wide, and two and a half inches high, roundish, and flattened, obtusely angular on the sides and round the eye. Skin : yellow, with tinges and broken stripes of pale crimson here and there ; and the whole surface is sprinkled with thin patches of pale brown russet. Eye : open, with erect pointed segments, set in a pretty deep and angular basin. Stalk : three quarters of an inch long, stout, and inserted in a deep *Nonpareil*-like cavity. Flesh : yellow, very tender and juicy, with an agreeable acidity and good flavour.

An excellent culinary apple, in season from November till February. It is also used as a dessert apple, but is not of the first quality for the table.

The tree is hardy and well adapted for orchard growth as a standard tree, when it is very profitable, as a steady and constant bearer.





6. SUGARLOAF PIPPIN.

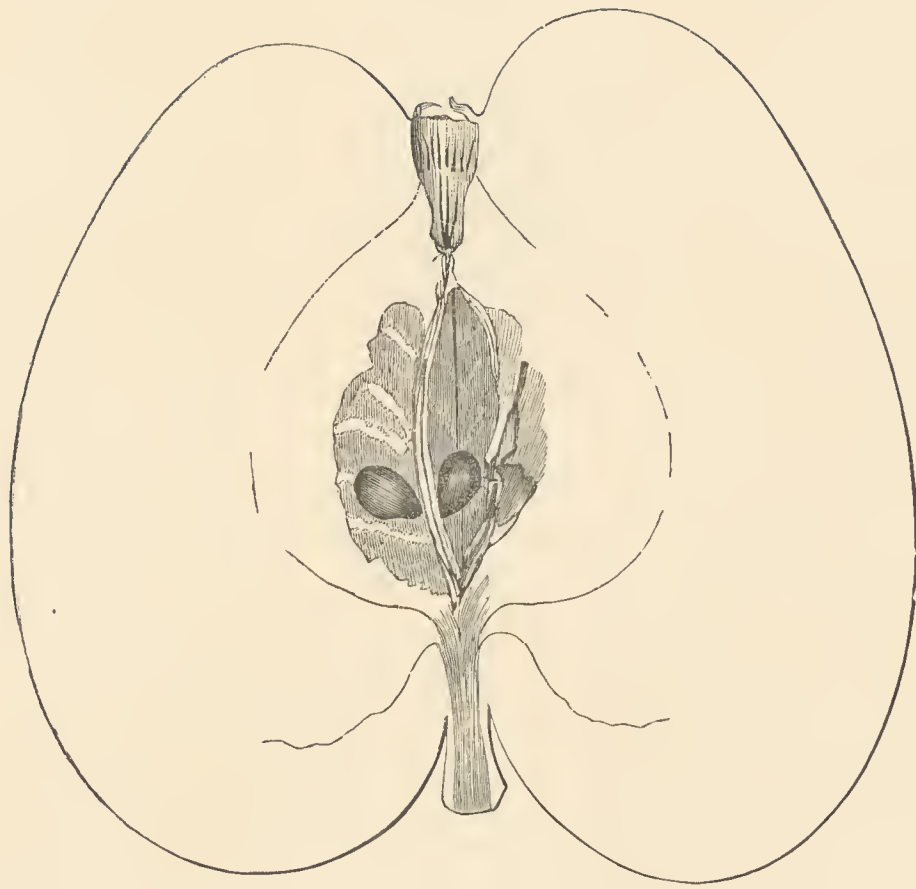
[SYN : *Hutchings' Seedling.*]

It is called Hutchings' seedling from having got into the hands of a market gardener named Hutchings, of Kensington, about the beginning of the present century.

*Description.*—Fruit : above medium size, two inches and three quarters wide, and three inches high ; oblong. Skin : clear, pale yellow, becoming nearly white when fully ripe. Eye : set in a rather deep, and plaited basin. Stalk : an inch long, inserted in a deep, and regular cavity. Flesh : white, firm, crisp, juicy, brisk, and pleasantly flavoured.

An excellent early culinary apple, attractive in appearance, and of high quality. It is in season through August and the beginning of September.

The tree is robust and full of foliage. The leaves often curl up so as to show the glaucous under surface. It bears very freely, and for its short season, is a fine market apple.



## 7. LORD DERBY.

The origin of this apple is unknown. It has probably been cultivated in the orchards for some years, without special notice.

*Description.*—Fruit: of the largest size, roundish, with prominent ribs, which terminate at the crown in bold ridges. It is broad at the base, and inclines to be conical. Skin: smooth and shining, of a dark grass green colour, strewed with a few russet dots. Eye: closed, set in a deep, angular basin. Stalk: very short and stout. Flesh: greenish white, delicate and tender, with a pleasant, and mild acidity.

One of the finest culinary apples; in season from October to Christmas.

The tree is robust in growth, and when full grown, is very prolific.



8. BRAMLEY'S SEEDLING.

This apple was raised from seed by Mr. Bramley, of Southwell, some years ago, and was obtained from him by Mr. Merryweather, Southwell, Notts, who issued it to the public (c. 1876). It has been highly commended by the Fruit Committee of the Royal Horticultural Society; and at the National Apple Congress at Chiswick in October, 1883, it was awarded a first-class certificate.

*Description.*—Fruit: large and handsome, roundish oblate, even in outline, but with four pretty distinct knobs at the crown. Skin: very much covered with a tinge of pale red, which is striped with darker red, but when shaded, the ground colour is yellow. Eye: rather open, with erect convergent segments, which are reflexed at the tips, and set in a wide, saucer-like basin. Stalk: very short, sometimes a mere knob. Flesh: tender, with a yellowish tinge, and a free brisk acidity.

An excellent kitchen apple, in season from December to February. A good market apple, for it travels well, and keeps well.

The tree is very robust in growth, and of large size. It makes a fine standard orchard tree, and this is its proper place. It is very hardy, and its blossoms seem able to withstand the spring frosts so successfully, that it is a constant and regular bearer. It is as free in growth as the *Blenheim Orange*, and as productive as *Dumelow's Seedling*, and it is therefore a very profitable variety for cultivation.





1. Pigeonnet

2. Api.



3. Pigeon.

4. Colonel Vaughan

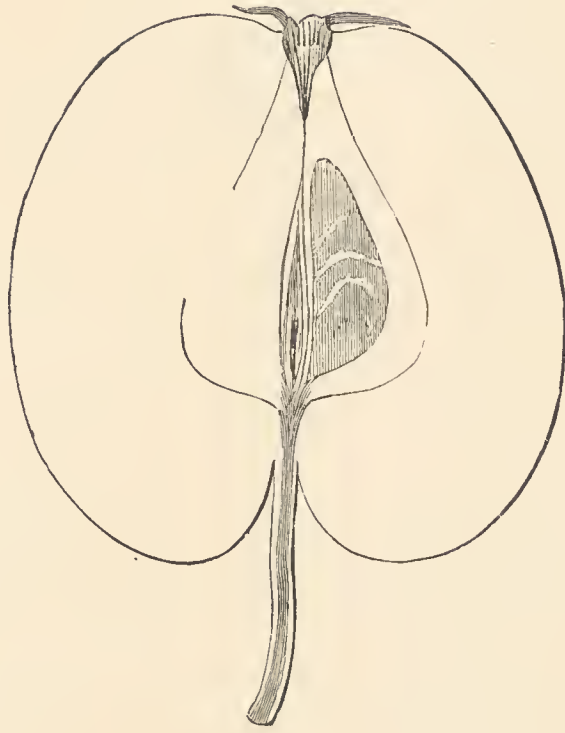
5. Cowarne Queening



6. Tyler's Kernel

7. Herefordshire Queening.

8. Winter Queening



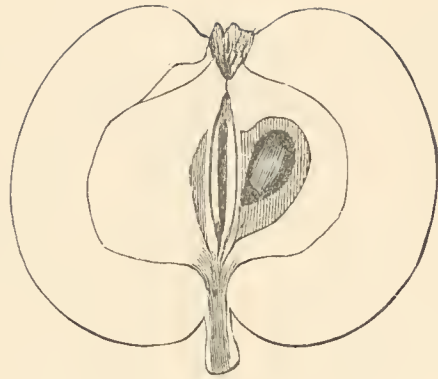
I. PIGEONNET.

The origin of this pretty French apple is not known.

*Description.*—Fruit : Below medium size, oblate-ovate. Skin : pale greenish yellow on the shaded side, but entirely covered with red on the side next the sun, being striped and rayed with darker red, some of the stripes extending to the shaded side. Eye : small and open, with erect segments, set in a slightly depressed basin. Stalk : often short and thick, inserted in a rather shallow cavity. Flesh : white and delicate, of an agreeably acidulated and perfumed flavour.

A very pretty dessert fruit, but not of high quality. It is in season during August and September.

The tree is hardy, and bears well. It is cultivated chiefly for the beauty of its fruit on the table.



2. API.

[SYN : *Lady Apple* ; *Pomme d'Api* ; *Api Petit* ; *Api Rouge* ; *Petit Api Rouge*.]

According to Merlet, the Api was first discovered as a wilding in the Forest of Api, in Brittany.

“It has been asserted,” says Dr. Hogg, “that this apple was brought from Peloponnesus, to Rome, by Appius Claudius.” Whether this be true or not, there can be no doubt it is of great antiquity, as all the oldest authors regard it as the production of an age prior to their own. Dalechamp and Hardouin are of opinion that it is the *Petisia* of Pliny ; but J. Baptista Porta considers it to be the *Appiana*, of that author who thus describes it, “Odor est cotoneorum magnitudo quæ Claudianis, color rubens.” (Plinii Hist. Nat. Lib. xv., cap. 14.) From this description it is evident that two varieties are referred to, the Appiana and Claudiana. Such being the case, J. Baptista Porta says, “duo sunt apud nos mala, magnitudine, et colore paria et preciosa, quorum unum odorem servat cotoneorum, alterum minimè. Quod odore caret, vulgo dictum *Melo rosa*. Id roseo colore perfusum est, mira teneritudine et sapore, minimè fugax, pomum magnitudine media, ut facile cum ceteris de principatu certet, nec indignum Claudii nomine. Hoc Claudianum dicerem” (Villæ, p. 278). *Melo Rosa* may possibly be the *Pomme Rose* or *Gros Api* ; and if so, we may infer that the *Api* is the *Appiana*, and the *Gros Api* the *Claudiana* of Pliny. This however, may be mere conjecture, but as the authority referred to was a native of Naples, and may be supposed to have known something of the traditionary associations of the Roman fruits, it has been deemed advisable to record his opinion on the subject.

“The *Api* does not appear to have been known in this country, till towards the end of the 17th century, although it is mentioned by most of the early continental writers.” It is first noticed by Worldidge, who calls it “*Pomme Appease*,” a curious apple, lately propagated, the fruit is small and pleasant, which the Madams of France carry in their pockets by reason they yield no unpleasant scent. Lister, in his “*Journey to Paris*” (1698), speaking of this as being one of the apples

served up at dessert, says, “also the *Pomme d'Apis*, which is served here more for show than for use; being a small flat apple, very beautiful, and very red on one side, and pale or white on the other, and may serve ladies at their toilets as a pattern to paint by.” De la Quintinye calls it, “Une pomme des Demoiselles et de bonne compagnie.”

“There are other varieties mentioned by J. Baptista Porta, as belonging to the *Api* family; one which ripens in August, is in size like the *Claudiana* already mentioned, and commonly called the *Melo Appio Rosso*, because it retained the scent of the *Api*; this is probably the *Rother Sommer-api*, of Diel.” There is another *Api*, of which he says, “Assererem tuto esse *Melapium Plinii*,” and which was held in such estimation as to give rise to the proverb—

“Omne malum malum præter appium malum.”

This beautiful little apple has been represented in almost all the illustrated Pomological works.

*Description.*—Fruit: very small, oblate. Skin: thick, smooth, and shining, yellowish green in the shade, changing to pale yellow as it attains maturity; and deep glossy red, approaching to crimson, on the side next the sun. Eye: small, set in a rather deep and plaited basin. Stalk: short, and deeply inserted. Flesh: white, crisp, tender, sweet, very juicy, and slightly perfumed.

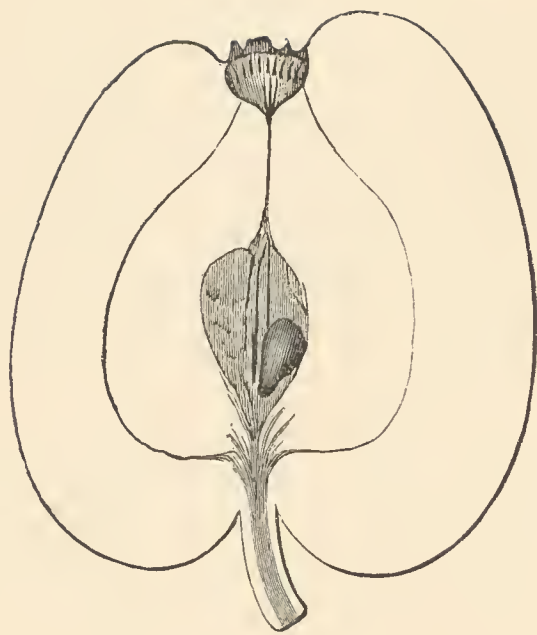
A beautiful little dessert apple, in season from October to April. It should be eaten with the skin on, since it is there that the perfume is contained. The skin is very sensitive of shade, and any device may be formed upon it by causing pieces of paper, cut in the form of the design required, to adhere to the side exposed to the sun, before it has attained its deep red colour.

Under the name of *Lady Apple*, large quantities of the *Api* are annually imported to this country from the United States, where it is grown to a great extent, and produces a considerable return to the growers, as it always commands a higher price than any other fancy apple in the market. In the winter months, it may be seen encircled with various coloured tissue papers, adorning the windows of the leading Fruiterers in Covent Garden Market.

The tree is pyramidal in growth, healthy, and an abundant bearer. It succeeds well on the doucin, or crab stock, in almost any situation, provided the soil is rich and loamy, without being too light or dry. It is best adapted for pot culture, when worked on the French paradise stock. The fruit adheres firmly to the spurs, and resists well the effects of high winds.

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3. PIGEON.

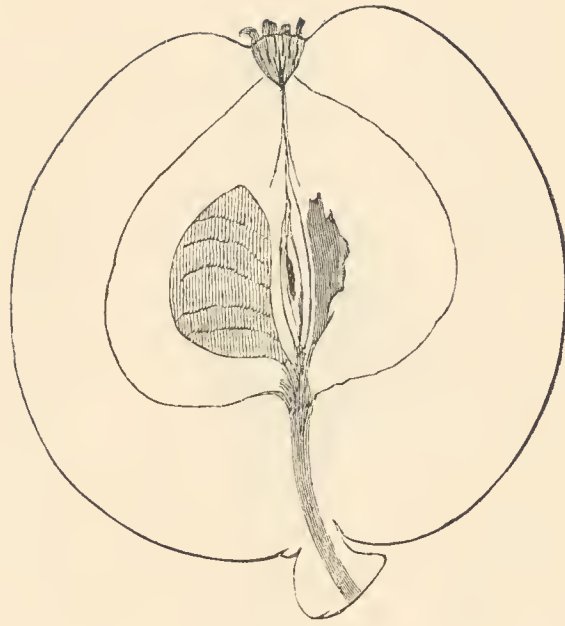
[SYN : *Pomme de Pigeon* ; *Cœur de Pigeon* ; *Pigeon Rouge* ; *Pomme de Jerusalem*.]

The origin of this pretty apple is not known. It is supposed to have derived its chief names from a fancied resemblance of its bloom to the colour of a dove, or of its shape to that of the heart of a pigeon ; and that of "*Pomme de Jerusalem*," from the core having four cells, disposed in the form of a cross, though this is not a permanent character, since the cells vary in number from three to five.

*Description*.—Fruit : medium sized, conical and angular. Skin : membranous, shining, pale yellow, with a greenish tinge, which it loses as it attains maturity ; but covered with fine clear red on the side next the sun, and strewed all over with minute russet dots, and imbedded white specks ; the whole surface is covered with a bluish bloom. Eye : open, with erect segments, prominently set in a narrow plaited basin. Stalk : very short, inserted in a deep and russet cavity. Flesh : white, tender, soft, juicy, and pleasantly flavoured, though not at all rich.

An excellent apple for all culinary purposes, but of little value as a dessert fruit. It is in season from November to January.

The tree, though vigorous, is small, with long, slender, downy shoots. It bears regularly and well. In storing the fruit, care must be taken to prevent fermentation, which destroys its pleasant acidity.



## 4. COWARNE QUEENING.

[SYN: *Cowarne Quoining.*]

This apple is without any known history. It is a local variety, and takes its name from the village of Much Cowarne in Herefordshire, where it probably originated. Many very old trees are still growing there, and also at Castle Froome, and in the surrounding orchards.

*Description.*—Fruit: below medium size, conical but apt to be very irregular in shape. Skin: greenish yellow on the shaded side, with a bright crimson tint on the side towards the sun, which indeed often extends over the whole fruit. Eye: small and closed, and set in a narrow depression, often very irregular. Stalk: short, and frequently fleshy, inserted in a narrow cavity. Flesh: white, firm, crisp, juicy, and very sweet, with a pleasant but peculiar flavour.

This apple is highly esteemed in Herefordshire as a dessert fruit, and is in season from October to December. “It is the best apple that grows, for flavour,” said one of its admirers. As a cider apple it is also highly esteemed, and when made from this fruit alone, the cider is often sold at 2s. the gallon.

The tree grows well, but does not always bear well. Many young trees have been recently propagated, and are in a flourishing condition.



5. COLONEL VAUGHAN.

[SYN : *Vaun's Pippin* ; *Kentish Pippin* ; *Red Kentish Pippin* ; *Pepping*.]

A very old and favourite apple, first mentioned by Ray, and enumerated in the list of Leonard Meager, in 1670, as one of the varieties then cultivated in the London Nurseries.

*Description*.—Fruit : medium sized, two inches and three quarters broad, and two inches and a half high, conical, and slightly angular. Skin : pale yellow, in the shade, with a deep red colour on the side next the sun, and frequently covering almost all the surface, studded with specks, which are greenish on the shaded side, and yellowish towards the sun. Eye : small, and partially open, set in a wide, shallow, and plaited basin. Stalk : short, and fleshy, almost imbedded in a wide and deep cavity, which is smooth, or rarely marked with russet. Flesh : yellowish white, delicate, and very juicy, with a sweet, and briskly acid flavour.

A culinary apple of excellent quality, in season from October to January ; its beauty, when small in size, as it often is from an abundant crop, frequently causes it to be introduced on the dessert table.

Tree : hardy, moderate in size, and a great bearer.



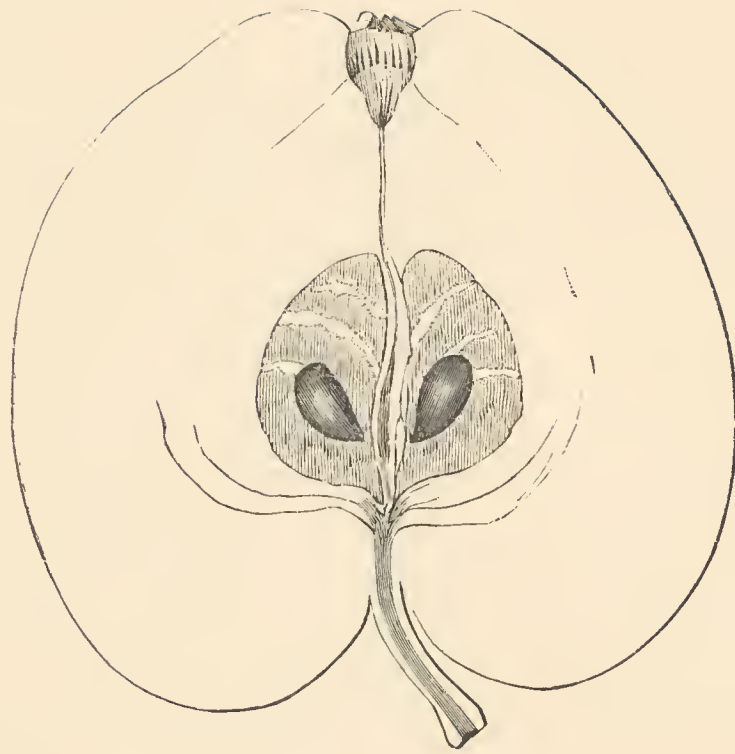
6. TYLER'S KERNEL.

This fruit has been an unrecorded denizen of the Herefordshire orchards for a long period. It was brought into notice by the Hereford Fruit Shows, and received a certificate from the Royal Horticultural Society of London, in October, 1883.

*Description.*—Fruit : large, three inches wide, and two inches and a half high, conical, larger on one side than the other. Skin : greenish yellow on the shaded side, with a blush of crimson on the side next the sun, and with broken streaks of a deeper colour ; these streaks appear more faintly over the general surface of the fruit. Eye : closed, set in a narrow, deep, and irregular basin. Stalk : short, half an inch long, set in a narrow, and deep cavity, lined with russet, which russet spreads in streaks over the base of the apple. Flesh : white, moderately firm, sweet and pleasantly flavoured.

The fruit is in season from October to December. Its chief use is as a dessert fruit, and it makes a handsome dish on the table. It has been called a conical *Blenheim Orange*, from its resemblance in colour to this fruit.

The tree grows freely, and bears well. It is best grown as an orchard tree.



7. HEREFORDSHIRE QUEENING.

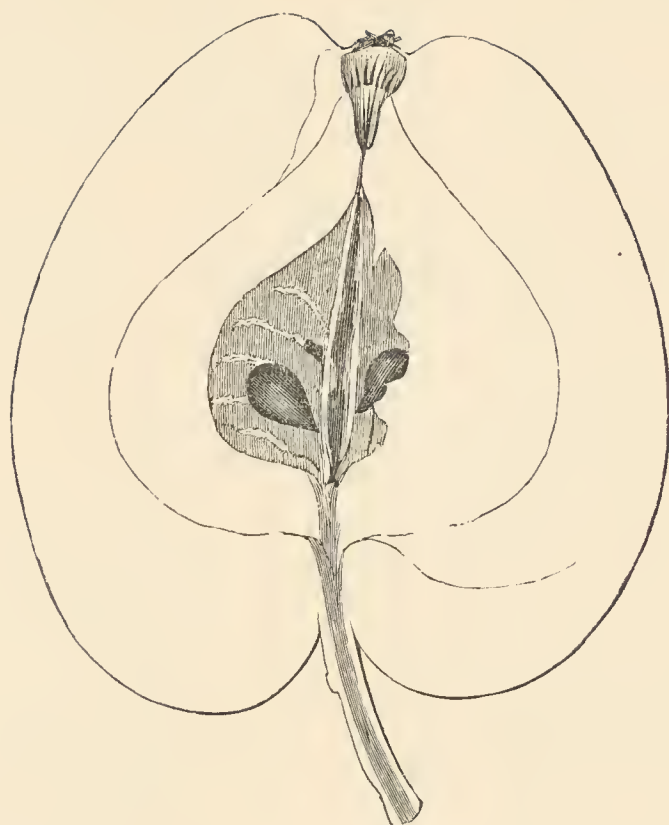
[SYN : *Summer Queening*, or *Quoining* ; *Crimson Queening* ; *Scarlet Queening* ; *Red Queening*.]

An old apple widely scattered through Herefordshire. There are many varieties of Queening, all distinguished by their angular shapes, and generally by a strong aromatic smell and flavour. This and the *Winter Queening* retain well their hold in popular esteem.

*Description*.—Fruit : above medium size, conical, and more or less angular. Skin : deep crimson all over, except a small portion on the shaded side, which is pale yellow when ripe. Eye : small and closed, set in a plaited basin. Stalk : short. Flesh : white, with a red tinge under the skin, tender, juicy, sweet, with a pleasant aroma.

A variety suitable either for dessert, or for kitchen use, and not of the highest quality for either. It is in season from October to December.

The tree is hardy, grows vigorously, and bears well. The fruit sells well in the market, and hence it is a profitable variety to grow.



## 8. WINTER QUEENING.

[SYN : *Quoining* ; *Winter Quoining* ; *Dutch Queening*.]

This is a very old English apple. Dr. Hogg adopts the name of *Quoining*, believing the name to be derived from the word "Coin," or "Quoin," the corner stones of a building, because of the angles, or corners on the sides of the fruit. John Rea in his "Pomona" says, when speaking of this apple, "it succeeds incomparably on the paradise apple, as the colviele (Calville) and all other sorts of Queenings do," regarding the *Calville* also as a *Queening*, from the angularity of its shape.

*Description*.—Fruit : medium sized, two inches and a quarter wide, and rather more than two inches and a half high ; conical, distinctly five sided, with five acute angles, extending the whole length of the fruit, and terminating at the crown in four equal prominent knobs. Skin : pale green, almost entirely covered with red, which is striped and mottled with deeper red, and marked on the shaded side with a thin coat of russet. Eye : small and closed, set in a narrow and angular cavity. Stalk : about half an inch long, and slender, deeply inserted in a narrow and angular cavity. Flesh : greenish yellow, tender, soft, not very juicy, but sugary, rich, and perfumed.

A good old apple, suitable either for dessert or culinary purposes. It is in season from November to May. It is a good market gardener's apple, and packs well for long carriage.

"In the 17th century the old *Quining*" says Mr. Thomas Andrew Knight, "was highly estimated as a cider apple." The density of the expressed juice, was found to be 1·073.

The tree grows very large, is hardy, and bears well, but it is not much propagated now, and most of the existing trees are very aged.

CRABS, ORNAMENTAL AND USEFUL.

1. "A sweet nativity of flowers."  
Herrick. *Hesperides*, No. 142.
2. "A surfeit of the sweetest things."  
Shakespeare. *Midsummer Night's Dream*, II. 3.
3. "Biscuits and wine, with cheese of Crabs Siberian."  
Anon. *Social Chat*.
4. "Twin sister with the rubied cherry."  
Shakespeare. *Pericles*, V. 1.

The fruits represented in this Plate, are grown as much for their beauty in blossom and in fruit, as for their usefulness on the table, or in the sick room. They are so hardy and prolific, that they will flourish and bear fruit abundantly in cold, exposed situations, that would be fatal to most of the cultivated apples. There are numerous varieties of these cultivated crabs; and they admit of being multiplied indefinitely by those who are interested in growing seedlings; and especially if they have obtained the seeds as the result of the practice of hybridization. Thus large nursery gardens often contain varieties peculiar to the locality, which are named according to the fancy of the grower.

The varieties here represented are :—

1. THE SIBERIAN CRAB (*Pyrus baccata*.)  
[SYN: *Cherry Apple*; *Cherry Crab*; *Red Siberian Crab*; *Scarlet Siberian Crab*.]
2. THE TARTARIAN CRAB.  
[SYN: *Yellow Siberian Crab*; *Yellow Fruited Crab*.]
3. THE SUPREME CRAB.
4. THE CRIMSON CRAB.  
[SYN: *American Red Crab*.]
5. THE AMERICAN CRAB.
6. THE TRANSPARENT CRAB.
7. THE PURPLE CRAB.
8. QUARRENDEN HYBRIDS.

The hardness of the Siberian Crab renders it a favourable fruit to use in hybridization. The pretty *Quarrenden Hybrids* here represented were raised by Mr. Philip Fry, of Addington Park







Gardens, near Maidstone. The blossoms of the *Siberian Crab* were fertilized by pollen from the *Devonshire Quarrenden* apple blossoms. The tree takes the form of the *Quarrenden* in growth, and its fruit has a mixed flavour from both parents.

“ Like as there be divers apples . . . . so there be sundry . . . . crabs, whereof to write apart were to small purpose, and therefore one description for the rest shall suffice ” says Gerard. The *Siberian Crab* was introduced into England, according to Loudon, so late as 1758, and the varieties represented here, with many others, are the results of much more recent cultivation. They are all more or less ornamental trees, beautiful in blossom and in fruit, and thus they belong to the lawn, the shrubbery, or the pleasure ground.

The fruit of almost all the varieties, when eaten fresh from the tree, has a peculiar flavour, and a sharp acidulated taste, which renders it very refreshing during the hot weather of August and September. The beauty of these Crabs often introduces them to the dessert table, either when newly gathered, or when preserved whole, as a rich and excellent sweetmeat. When simply boiled in a crust, they make a pudding of delicious aroma and taste. If eaten whole, however, whether in a fresh state, or cooked, the core and pips assert themselves so very prominently, that after boyhood, a very small allowance usually suffices.

The juice, or pulp of the fruit, when prepared as a jelly, conserve, or cheese, makes a rich and delicious sweetmeat, retaining the peculiar flavour so much esteemed, and in this form it usually makes its appearance on the dessert table.

A refreshing drink for the sick room may be made by pouring boiling water over the cooked and broken fruit, and allowing it to cool.

When the trees are plentiful, the fruit may also be used with apples to give richness and flavour to the cider, but this is very seldom done in Herefordshire.

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THE MEDLAR AND THE QUINCE.

I. MEDLAR.

“There’s a medlar for thee, eat it.”

Shakespeare. *Timon of Athens*, III. 2.

“You’ll be rotten ere you be half ripe, and that’s  
the right virtue of the medlar.”

*As you like it*, III. 2.

“Now will he sit under a Medlar tree,  
And wish his mistress were that kind of fruit,  
As maids call medlars, when they laugh alone.”

*Romeo and Juliet*, II. 1.

“Men have gathered from the hawthorn’s branch  
Large Medlars imitating regal crowns.”

Philips.

October is drawn in a garment of yellow and  
carnation, with a basket of Services, Medlars,  
and Chesnuts.”

Peacham “*On Drawing*.”

THE MEDLAR (*Mespilus Germanica*) is named from the Saxon, in consequence of its being used to make the fermented wine, Mead. It is a native of Europe, and several varieties are known. The two following are the best and most profitable :—

1. THE NOTTINGHAM MEDLAR.

[SYN : *Narrow-leaved Dutch* ; *Small Fruited*.]

This is a small variety. Its fruit rarely exceeds an inch and a half in diameter, and is turbinate in shape. It is however the most fruitful, and the best flavoured. This variety is at once known by the young shoots of the tree being downy.

2. THE DUTCH MEDLAR.

[SYN : *Broad-leaved Dutch* ; *Large Dutch* ; *Gros Fruit* ; *Gros Fruit Monstrueux*.]

This is the largest Medlar. The fruit is frequently two inches and a half in diameter, and much flattened. The eye is open, wide, and unequally set, extending sometimes to the extreme margin



1. Nottingham Medlar.

2. Dutch Medlar.



3. Pear Shaped Quince.





of the fruit. In consequence of its size, this variety is now most generally grown, but it is neither so hardy, nor so fruitful. Its leaves are broader and larger, and the young shoots of the tree are smooth.

Another variety generally noticed is THE STONELESS MEDLAR—[SYN: *Sans Noyau*; *Sans Pépins*]—but it is small in size and not good in flavour, so that it is little more than a botanical curiosity from being usually without seeds.

The fruit of the *Medlar* should be gathered when the first sharp frost appears. It is in season in November, when its peculiar shape and its rich brown russet colour make it very ornamental on the dessert table. It has a brisk, sharp, pleasant flavour, which is highly appreciated by many people. The fruit is also used for making jelly, marmalade, or cheese, which, when well made, retains the peculiar flavour of the Medlar. A refreshing drink for invalids may be made by pouring boiling water over crushed Medlars and allowing it to cool. When the fruit is abundant, an excellent wine may also be made from its fermented juice.

The *Medlar* tree may be grown from seed, but the different varieties are usually cultivated by budding, or grafting them on the hawthorn, and a division hedge, in an orchard, or nursery garden, is sometimes utilized in this way. The tree when properly grown as a standard—especially the *Nottingham*, or *Narrow-leaved variety*—often takes a very graceful form of growth, and the Autumnal tints of its foliage are very picturesque. It thus deserves a place in the shrubbery, or the lawn, as an ornamental, as well as a useful tree.

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II. THE QUINCE.

[*Pyrus Cydonia.*]

“Cana .....tenerâ lanugine mala.”  
Virgil. *Ecl.* II. 51.

(“Apples hoar with softest down.”)

“Aurea mala”—(Golden Apples.)  
Ib. *Ecl.* III. 71.

“Si tibi Cecropio saturata Cydonia melle  
Ponentur, dicas hæc melimela licet.”  
Martial XIII. 24.

(“With Attick honey saturated,  
If Quinces should be brought to thee,  
Their name at once is indicated,  
And “Honey Apples” it must be.”  
H. W. Phillott.)

They call for Dates and Quinces in the pastry.”  
*Shakespeare.—Romeo and Juliet* IV. 4.

The Quince has a very remote and romantic history. It is noticed by writers from the earliest times. It has been supposed, by some, to have been the Golden Apple of the Hesperides, so famous in ancient fable; and it has also been alleged that the Golden Fruit thrown by Hippomenes to Atalanta, were Quinces; and even it has been supposed to be the fruit of the forbidden tree, which the Jewish traditions expressly describe as “Golden.”

The Quince was thought by the Greeks and Romans to be the emblem of love, happiness, and fruitfulness. It was dedicated to Venus, and the temples of that goddess at Cyprus and Paphos were decorated with it.

The Quince grows wild abundantly on the rocky banks of the Danube, and in the warmer parts of Europe. In Germany it has become naturalized in the hedges; and in this country it is tolerably hardy, although in severe winters it is sometimes much injured by frost. There are many varieties cultivated, but they are all closely allied to each other in character, and not in any one of them, has the rough, or austere taste of the fruit been sufficiently toned down by cultivation, to render it palatable or pleasant to eat when gathered fresh from the tree.

The three principal varieties grown in this country are :—

1. THE APPLE-SHAPED QUINCE, round and full in shape, resembling the apple, as its name states. This is a hardy variety, much cultivated. It bears an abundance of fruit, which has an excellent flavour when cooked.

2. THE PEAR-SHAPED QUINCE, in form like the pear. This variety is the one represented on the Plate. It is the one most commonly grown. It is hardy and bears well, and though the fruit is not so succulent, it keeps longer than the *Apple-Shaped Quince*. The tree of this variety

is often extremely ornamental, and when laden with ripe fruit, it forms a rich, picturesque, and beautiful object on the lawn, in the shrubbery, or in the pleasure ground.

3. THE PORTUGAL QUINCE. This variety is stronger in growth than either of the preceding ones. The fruit is less rough in flavour. It turns to a rich, deep, red colour in cooking, and is therefore more prized for making marmalade or jam. It grows too freely to bear well, and consequently is not so profitable to grow for fruit. This very luxuriance, however, gives it the highest value in the nursery garden. It is very easily propagated by cuttings, suckers, or layers, and the young trees are used as stocks, to bud or graft pears on, for the purpose of forming the dwarf pyramidal trees, now so widely grown.

The powerful fragrance and flavour of the Quince, is much improved by keeping the fruit for some time after it is gathered in a dry airy place. Its chief uses in these days are, when fresh, to give flavour by adding a small slice or two to apple pies and puddings; to make the delicious conserve, or marmalade, so highly appreciated by most people; and sometimes, when they are plentiful, a custom is borrowed from the ancients, and they are made into wine (*κυδωνιτης οἶνος*).

The Quince was much used in medicine as an astringent, a stomachic, a remedy against melancholy, a preservation from poison, and outwardly to encourage the growth, or restoration of hair. A glance at a few notices of the Quince by ancient authors will perhaps be the most interesting way of showing the many properties it was supposed to possess.

The renown obtained by the Quince for its matrimonial virtues, was probably derived from a supposed law of Solon, that married folk should after marriage eat a Quince between them (Plut. Solon 20, Vol. I., p. 356, Reiske); and hence the nuptial chambers of the Greeks and Romans were decorated with the fruit; and the bride and bridegroom ate of it after the marriage ceremony. Brand in his "Popular Antiquities" brings this custom to comparatively modern times. "A present from a husband to his bride, is there noticed as part of the wedding entertainment, at an English marriage so late as in 1725." (Vol. II., p. 97.) And, again, Brand gives the belief that "The baby boy born of a mother, who has eaten Quinces freely, and Coriander seed, is likely to prove ingenious." (Vol. III., p. 159.)

Varro (B.C. 116), one of the earliest writers on Rural Economy, mentions the Quince in a passage interesting for other reasons, and, speaking of apples, including Quinces of several sorts, he says, "That in order to store them they should be laid on chaff or straw (*paleas*) in a dry, cool place, with openings to admit the North wind, but with shutters, lest when they lose their moisture they become shrivelled; and therefore, he continues, people do well to line their store chambers, roof, floor and walls with cement (*marmoratum*) for coolness' sake; for which reason, also, some people choose to dine in the rooms thus provided; and whereas some are pleased to make their dining-room their picture gallery, and thus enjoy a pleasure derived from art; why cannot they be persuaded to avail themselves of the lovely sight provided by Nature in a show of apples; especially such people as are not obliged to buy their apples in Rome, in order to store them in their places of keeping." (*De Re Rust.* I. 59.)

Columella (A.D. 40) speaks of Quinces of three sorts, which not only give pleasure but tend to health, "Non solum voluptatem, sed etiam salubritatem." (*De Re Rust.* V. 10.) He speaks also



PLATE LXXVI.

of mixing Quinces with grape must, to give scent to the wine. (*Ibid.* IV. 19.) Celsus (about the same date) prescribes a stew of Apples and Pears, including Quinces, to strengthen the stomach (IV. 19). He also recommends their outward application—especially of Quinces, to draw out matter (II. 33).

Dioscorides (A.D. 64) mentions the Quince wine (“*κυδωνιτης οἶνος*,”) as do other writers, and the great lawyer Ulpian (A.D. 400), draws a distinction between this, and wine properly so called, in the matter of testamentary disposition. (*Dig.* XXXIII. 6, 9.)

Pliny (A.D. 70), mentions Medlars and Quinces of three sorts, but says, those of the native sort, of lighter colour, are of most delicious scent. All sorts, he says, are put by some people in their guest chambers, upon the statues which are placed there, as watchers during the night (“*simulacra noctium conscia*”).

Athenæus (A.D. 200) speaks of Quinces in general “as wholesome and strengthening, and as an antidote to poison.” (II. 53, III. 20, 21, and 22.) Isidore of Seville, the encyclopædist of his day, (A.D. c. 600) says that a drink called “*Cydonitum*” is made from the fruit, by which the longing of people in low spirits is cheated, for both in appearance, taste, and smell, this drink simulates the resemblance of old wine. (*Orig.* XVII. 7, 4.) Palladius, (A.D. 355,) gives two receipts for making Quince wine (*De Re Rust.* XI. 20.)

Burton in his *Anatomy of Melancholy*, suggest “*Syrupus Cydoniorum de pomis*” as having good use against melancholy, (II. sec. 5.) The laborious Culpepper, however, who mixed his science so freely with astrology, gives the most complete summary of the medical value of the Quince. He says in his *Herbal* “Old Saturn owns the tree. Quinces when they are green, help whatever needeth astriction; the syrup of the juice . . . stirreth the languishing appetite. To take the crude fruit of Quinces is held a preservation against the force of deadly poison. The cotton, or down of Quinces, boiled and applied as a plaister, bringeth hair to them that are bald, and keepeth it from falling off, if it be ready to shed.”

The high medical renown of the Quince may be said to have declined from the 17th century; until at length in the 19th, it only finds its place with the confectioner in the still room, or in the hairdressers shops; for there is yet another property belonging to the Quince, which has not yet been mentioned. Quince pips, or seeds, possess a peculiar gum, or mucilage of considerable power, which under the names of “*Bassorin*,” “*Bandoline*,” or any other, the perruquier may choose to give it, is used as a cement, or gum, for dressing the hair. Even here, however, its place is supplied in these days, by the cheaper gum, *Tragacanth*, or *Gum Dragon*, as it is sometimes called.

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## LIST OF OTHER CIDER APPLES.

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“Nec requies, quin aut pomis exuberet annus  
Aut foetu pecorum.”

*Virgil. Geor. II., 516—17.*

The laded boughs their fruits in autumn bear.

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“Quotque in floro novo pomis se fertilis arboros  
Induerat, totidem autumnno matura tenebat.”

*Geor IV., 142—3.*

For every bloom his trees in spring afford  
An autumn apple was by tale restored.

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The following varieties were exhibited at the Hereford Apple Shows, held under the auspices of the Woolhope Club in the years 1878, 1879, 1880, 1881 and 1883. They have not been described in the preceding pages. Their merits for the most part have not been accurately ascertained, though some of them are of excellent quality. They are placed alphabetically, with such observations about them, as have been obtained from the growers. Numerous other varieties were also shewn, but they were alike wanting in name, history, and character.

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ALFORD, or SWEET ALFORD.—A white Devonshire apple, of middle size. The tree is large and spreading, and bears freely. It is a late variety, has a sweet rich juice, and makes very good cider.

AMPHLETT'S FAVORITE.—A large striped apple, frequently met with in Herefordshire Orchards, on the eastern side of the county. It is usually sold as table fruit in the market, but sometimes finds its way to the cider press as a cask filler.

ANSELL, or ANCELL.—A medium sized, red, russety apple, much grown at Oldbury, in the vale of Berkeley, Gloucestershire. The tree grows erect and bears freely. It is a late keeping apple, and is highly esteemed for the excellent cider it makes.

BASTARD ROUGH COAT.—A long keeping russet apple, and more fit for dessert than cider.

BAYLIS' KERNEL.—A streaked apple, of medium size and fair quality. It is ripe about midseason, and is thought to add good flavour to the cider from mixed fruit.

BELL ORCHARD SEEDLING, or LEDBURY BELL.—A middle sized apple, which in colour, shape, and general appearance somewhat resembles the *Foxwhelp*. The flesh is more or less red tinted, with good flavour and rich juice. It makes a cider of the first quality. The tree is of upright growth, very vigorous, and a very free bearer.

BENNETT APPLE.—An old variety figured by Mr. T. A. Knight. An orange striped apple, of full medium size, and rather early. It has an abundance of sweet, rich juice, of the specific gravity 1.073 (Knight). It sells readily in the market as table fruit.

BEST BACHE, or BACHE'S KERNEL.—An old variety, grown in Herefordshire orchards on the south eastern side of the county. It is of full medium size, with a broad base and angular sides. Colour: golden yellow, streaked with pale and dark red. It has a rich juice of the specific gravity 1.073 (Knight), and is highly esteemed as a cider fruit.

LIST OF OTHER CIDER APPLES.

**BITTER-SCALE.**—A Devonshire apple formerly held in high esteem. It does not however seem to have maintained its place in the orchard, and it is very doubtful whether the fruit shewn was the true variety.

**BLACK BUD**, in contradistinction to *Red Bud*.—It is a dark red apple, of deep mahogany colour on the sunny side. It is chiefly grown in the valley of the river Froome. Its juice is light and pale; and will help to fill the cider, or perry cask, with equal efficiency.

**BLACK-EYED PIPPIN.**—A recent variety, much esteemed at Bishop's Froome, where it seems to have been raised. It makes a strong, full bodied cider, but is not sweet enough for most people. It is most useful to mix with other varieties.

**BLACK HEREFORD.**—A large, white apple grown in Somersetshire and reported as "good for extra prime tippel." It is not known in Herefordshire where the *Black Hereford* (formally the *Black Norman*) is a dark green apple below middle size.

**BLACK WILDING.**—A fine looking conical apple, of a deep red colour, from the valley of the Froome. It is probably grown for its colour, since it has not much distinctive character as a cider apple.

**BOTTLE STOPPER.**—A Devonshire apple of good acidity, in high repute for apple jelly, and said also to make good cider.

**BRIDGE PIPPIN.**—An early Gloucestershire apple, yellow and sweet. The tree is erect and bears freely.

**BRISTOL CRAB.**—A cider or pot fruit. There are some fine trees at Moorcroft and Colwall. The fruit makes excellent cider, is good enough to be "kept for the master's drinking."

**BROAD-EYED PIPPIN.**—A yellow apple somewhat like the *Downton Pippin*, but larger. It is second early, a fair dessert fruit, and should be sold as such, since it has no especial merit for the cask.

**BROAD-LEAVED HEREFORD** (formerly *Broad-leaved Norman*). A large pale green apple, with a slight flush of red on the sunny side, of a conical shape with obtuse angles. The trees grow freely with large foliage, and they are all comparatively young trees, so the variety must be recent. They bear an abundance of fruit of a sweet and slightly bitter taste. It makes good cider.

**BROADTAIL.**—A very productive variety, which comes quickly into bearing. It is grown widely in the northern and eastern districts of Herefordshire. It is a hard fleshed apple, which keeps well, and is often sold in the market as pot fruit. It is not a good apple however, and its cider is pale and without character.

**BROMESBERROW CRAB.**—An apple mentioned by Evelyn, and formerly in high repute. It is not now met with, and those shown as such did not answer to its old character.

**BROWNSEYS.**—A Somersetshire apple, large and striped. It is usually sold as a table fruit, but is often used as a cask filler.

**BROWN SNOUT, OR POINTED BROWN SNOUT.**—A very good late apple. The tree grows freely, and is a very heavy cropper. The apple has a projecting eye, is green in colour, and firm in substance. It is a bitter-sweet, and makes good cider.

**BULL'S EYE.**—A red apple of medium size, hard in texture, and a late keeper. There are many trees in the parish of Marden. They droop in growth, bear well, and the fruit is much esteemed for the quality of its cider.

**CABBAGE APPLE.**—A large green apple grown in Gloucestershire. The tree is erect, and bears well. It is a midseason apple, and is often sold as pot fruit.

**CANON APPLE.**—An apple of some repute at Canon Pyon, but the examination of its juice was not satisfactory. It can only be classed as a cask filler, since its cider demands body and flavour from other fruits.

**CANDID HEART.**—An apple above medium size, good for cooking purposes, or for cider. It is a great and constant bearer.

**CANON BITTER-SWEET.**—A greenish, slightly streaked apple, of medium size. The tree bears freely. Its fruit is late in season, and is esteemed for its cider.

**CAPTAIN NURSE, CAPTAIN'S KERNEL, OR NURSE'S KERNEL.**—A Gloucestershire apple, much streaked and coloured with red. The tree grows slowly, but bears well when full grown. It is a late variety, but has not much character as a cider fruit.

**CHAXHILL RED.**—A very beautiful little Gloucestershire apple, which received a first-class certificate at Gloucester (1873) "for its excellence as a cider fruit." It was raised from seed by Mr. Bennett, of Chaxhill, Westbury-on-Severn. Its juice, however, is poor and thin, and it has not therefore maintained its character as a cider apple.

**CHIBBLE'S WILDING.**—A yellow apple raised in Somersetshire, highly esteemed as a cider fruit, from the richness of its juice, and the briskness it is believed to impart to the cider. The tree bears well.

**CIDER BRANDY APPLE.**—A small, dark coloured apple, much grown in Worcestershire, where it is held in great repute. It is something like *Kingston Black*, but much softer in texture.

LIST OF OTHER CIDER APPLES.

CLARET-WINE APPLE.—A deep purple tinted apple, the chief merit of which is its colour.

COLEING.—“Grown about Ludlow” says Evelyn, but it is very little heard of in these days.

COOK'S KERNEL.—A favourite apple in some districts of Herefordshire. It is above medium size, second early, or late. The tree grows large and bears well. It is an excellent variety, and is said to make “the fullest mouth cider of any kind.”

CORN APPLE, or HARVEST APPLE.—An early, red striped, conical apple, which makes a pleasant drink for hop-pickers. It has a sweet rough taste, and usually finds its way into the costermongers' carts. Its cider is only nice when drank as soon as made.

DARBIN RED STREAK.—A Somersetshire red streak much esteemed for its cider.

DEAN'S APPLE.—A Devonshire apple of large size, which belongs rather to the table than to the cider press.

DEVONSHIRE RED STREAK.—An apple of middle size, good for cider, or pot fruit. It is much grown in Worcestershire and Gloucestershire, and about Ledbury. The tree has a drooping habit and bears well every or every other year. Its fruit is mid season and makes good cider.

DEVONSHIRE ROYAL WILDING, sometimes called the *Red Hill Crab*, from the hill on the highway on which the original tree grows. This variety is mentioned with the highest praise, by Mr. Hugh Stafford of Pynes (1753). He denotes it as a wilding growing in “a little gillet of gardening” on the highway side, one mile from the City of Exeter, on the border of the parish of St. Thomas—“Sixteen years since” (*i.e.* 1737); “it was grafted very much by the Rev. Robert Woolcombe, Rector of Whitestone, the adjoining parish.” Mr. Stafford was personally acquainted with Mr. Woolcombe, and learnt all the particulars from him. Mr. Woolcombe thought it so superior to all other apples, that he gave it the name of *Royal Wilding*. The cyder has great roughness and body. “I will venture to affirm” says Mr. Stafford “that I have never tasted any cider equal to it (not all the genuine Hereford I ever drank), that of the *wine-sour* only excepted.” He has known “five guineas refused for a hogshead of its cyder, whilst common cyder sells for twenty shillings and South Hams from twenty to thirty.” When cooked, Mr. Stafford adds “it has something of the rough flavour of the Quince.” The *Devonshire Royal Wilding* exhibited at the Herefordshire Apple Shows, was a large table fruit, without the qualities denoted by Mr. Stafford; and the Committee tried in vain to procure the true variety from Devonshire.

DUFFLIN.—An old Devonshire apple, formerly much esteemed. It is doubtful if the true variety is now to be found.

DUNN'S BELOVED.—A pretty, attractive apple. The tree bears freely. It is a good cask filler, but its juice is light in density, and its cider is difficult to fine. It quickly turns dark colour on exposure to air. The fruit keeps well, and should be sold as pot fruit in the early spring.

ESSEX KERNEL.—A very good, late cider apple. It is lemon shaped and yellow, streaked with red. It is rough and russety round the eye and stalk. The tree is large and bears well, and the fruit makes excellent cider of a deep yellow colour.

EXCELS.—A pale, red streaked, second early apple. The tree is small in size but crops well.

FARMER HEARLAND.—A Somersetshire apple of large size, and yellow colour. The tree is upright in growth, and bears fruit that keeps well, and is said to make good cider.

FAWKES KERNEL.—An apple above middle size, with a broad base and irregular sides. The eye is deeply sunk. The skin is thick, of a pale yellow colour, becoming orange on the sunny side, and with numerous small dark spots scattered over the surface. The fruit yields a cider of high quality, and sells readily also for kitchen purposes. The trees grow freely to a large size and crop well. It is a valuable variety, much grown about Dymock, Ledbury, and elsewhere.

FILLETS, or VIOLETS, SUMMER and WINTER.—Apples formerly in good repute as mentioned by Evelyn. They are but little esteemed now, and it is doubtful if the varieties shewn for them are true.

HATCHER.—A Gloucestershire apple, green and russety, with red streaks on the sunny side. The tree is middle sized and bears abundantly. It is a late variety.

FRIAR.—A very old variety, formerly much esteemed. It is mentioned by Evelyn, and figured by Mr. Thos. Andrew Knight, who found the specific gravity of its juice to be 1.073. It has disappeared of late years, and was not exhibited in its true character.

FOX KERNEL.—A middle sized, high coloured apple, ovate in shape, with angular sides. The tree bears its beautiful fruit very freely, and thus it has kept its place in the Herefordshire orchards. It should however, be sold in the market, for it has but a poor character as cider fruit.

LIST OF OTHER CIDER APPLES.

FOXLEY.—A seedling of Mr. Thos. Andrew Knight from the *Siberian Crab*, impregnated with the pollen of the *Golden Pippin*. It is a very small but beautiful apple, of a golden yellow colour, with a bright orange cheek. The specific gravity of the juice, Mr. Knight found to be 1.080. He thought it a very hardy and most valuable cider fruit, but it has failed to retain this character, and is but very little grown.

GOLDEN BITTERSWEET.—A Devonshire apple, large and conical with ribbed sides. It is a yellow apple, with a red cheek, and sprinkled over with small russet dots and traces of russet. The tree bears freely and the fruit keeps well. It has a good repute as a cider apple.

GOLDEN MOYLE.—An apple grown on almost every farm round Ledbury. The tree grows large and bears well. The fruit makes good cider, and is also in high repute for the manufacture of jelly and jam. For this latter purpose the fruit taken from the apple heaps, sold this year (1884) at four pounds the ton. "A sensible apple" the grower observed.

GOOSE APPLE.—A grass green apple, above middle size. It is very sour, cooks transparently, and makes excellent apple sauce—hence its name.—The tree crops "wonderfully." It is chiefly used as a culinary fruit, but the remainder is welcomed at the cider press.

GRANVILLE.—A small, red, Somersetshire apple of good repute. It is supposed to give a high colour to the cider.

GRITTLETON RED.—A very good cider apple for a mixture of fruit, but has not sufficient character to be used alone. The tree is a great bearer.

GRITTLETON YELLOW.—Is a Gloucestershire apple of good repute in some districts.

GREEN STYRE.—A middle sized apple, late in season, and a good keeper. When it becomes yellow, it is a good culinary apple, and is often sold as such. The tree is very large and bears "tremendously." As a cider fruit, it is also considered very good.

GUINEA APPLE.—A small apple which looks like a crab, but is very sweet and luscious. It is chiefly found about Ullingswick, and the eastern side of the county. The fruit makes a rich red coloured cider of good character, and deserves to be grown more than it is.

HALL DOOR.—A large red-streaked apple, very conical in shape with a projecting snout. The trees crop well, and the fruit sells readily in the market, which is its proper destination, for its qualities as a cider apple are but very moderate.

HANBURIES KERNEL.—A red streaked apple, above

middle size, good as cider or pot fruit. It was raised at Hanburies, in the parish of Bishop's Froome, and is spreading from thence in all directions.

HANGDOWN, or HORNER.—A small yellow apple in high favour both in Devonshire and Somersetshire. The tree is small and spreading. It blossoms very late, not until June, and bears profusely. It is a late variety and makes a good rich cider.

HARD-BEARER.—A second early apple "something like *Skyrmes Kernel*, and quite as good." It is grown in the valley of the Froome river. The fruit has a bitter-sweet, astringent flavour, and makes excellent cider.

HELLEN'S KERNEL.—A seedling raised by C. W. Radcliffe Cooke, Esq., at Hellens, Much Marcle (c. 1850). The density of the fresh juice is 1.057, it contains 12½ per cent. of sugar, but is very deficient in tannin, mucilage and salts. A good apple to mix with rougher varieties, but without sufficient character to make cider alone. It is a pretty fruit, and should be sold in the market for immediate use.

HEMING.—An old Gloucestershire apple mentioned by Evelyn, and formerly much esteemed. It is scarcely to be found now.

HOGSHEAD.—A very old variety mentioned by Forsyth. It is a small, astringent apple, but very juicy. It is considered very useful to mix with other and sweeter varieties.

HOLLOW-EYED PIPPIN.—An apple above middle size, very handsome, with angular sides. It is orange with red streaks, and is most suitable for sale as table fruit. It makes but thin, poor cider.

HONEY-COMBE.—A Somersetshire variety. The tree is very vigorous in growth, and when full grown bears very abundantly. It makes a large, handsome tree; and its fruit is said to make excellent cider.

IZARD'S KERNEL.—A variety somewhat similar to *Broadtail*, but becoming more narrow towards the eye. It has also a much higher colour. It is grown about Ledbury, Pixley and Aylton. It makes good cider and is saleable as pot fruit when better varieties are scarce.

JERSEY CHISEL, CHISEL JERSEY, or BITTER JERSEY. A striped bitter-sweet apple in the highest esteem in Somersetshire. It is a constant bearer and a free grower. It makes excellent rich cider, of high colour, and if mixed with some rich, sweet, kind, ripening at the same time, it becomes of the highest quality.

LIST OF OTHER CIDER APPLES.

**JERSEY FLENIER.**—This is also a Somersetshire apple of good repute. The fruit is small, and red striped, with a juice of much richness and flavour. The tree bears profusely.

**JONES' KERNEL.**—A good looking apple, but its looks are deceptive. It is one of the very worst grown. "A single bushel would spoil a hogshead of good cider." The heads of the trees should all be cut off and re-grafted with a better variety.

**KILL-BOYS.**—A Gloucestershire apple, of middle size, late, and green. The tree is vigorous with a drooping habit and bears freely. Its acrid, rough tasted fruit has probably given its name, and it also gives its value for cider in the mixture with other varieties of richer juice.

**KNOTTED HEREFORD,** (formerly *Knotted Norman*).—A green bitter sweet apple with a broad base, and more or less russety. The trees grow very knotty and knarled and crop badly.

**LANGWORTHY'S SOUR NATURAL.**—A local Somersetshire apple of middle size. It is an early variety and bears well.

**LANGWORTHY'S SWEET NATURAL.**—A small red Somersetshire apple. It is an early variety, but without much merit in any way.

**MAGGIE.**—A Gloucestershire cider apple of fair repute. It is small and yellow, with a red cheek and sprinkled over with russet dots. The tree bears well, and the fruit has a very acid, austere taste.

**MARROW-BONE, or TOM PUTT** (see Plate vi).

**MAUNDY, or PHILIP MAUNDY.**—A middle sized yellow apple, with a bright red cheek. It is second early. The fruit has a rough, astringent flavour, and is thought to give good keeping qualities to cider made from mixed fruits.

**MONKTON.**—A beautiful, small, red apple, raised at Monkton, near Taunton, in Somersetshire. It should be mixed with other fruits, since it has no decided vintage character of its own.

**MORGAN'S SWEET.**—A favourite cider apple in Somersetshire. It is a pale yellow, conical apple, with ribbed sides, and covered with dots. The tree is robust and bears freely. It is a late variety, and cooks well.

**MORRIS', or MAURICES' PIPPIN.**—A Gloucestershire green russet apple of middle size. It is a late variety, and considered an excellent cider fruit.

**MURDY APPLE.**—A variety said to have been raised at Murdy, in Monmouthshire. It is a small bitter sweet

apple, rather soft, but very good and useful for cider. The trees are large and of upright growth, and bear well every second year. The fruit is late, and its juice so rich, that it will make excellent cider alone.

**NATURAL POCKET APPLE.**—A large Devonshire apple much more useful as a culinary fruit than for cider making. It is a handsome, greenish yellow apple, with a red cheek and ribbed sides. It should always be sold in the market.

**NETHERTON LATE BLOWER.**—A Devonshire cider apple in much favour. It is large, yellow, and conical, with a pale red cheek, and russety base. The tree bears freely, and the fruit keeps well. Its skin is so thick that birds will not injure the fruit.

**NETHERTON NONSUCH.**—A large, highly coloured and very handsome apple, presumably raised at the end of the last century, at Little Netherton, Dymock, Gloucestershire. There are here two very old trees and many young, fresh grafted ones (1880). It is a heavy, broad based apple with a deep eye. It is a good "all round" apple, for dessert, culinary or cider purposes. "It is a wonderful apple to run," and makes a pleasant but pale cider. It is a very useful, prolific variety, and the Messrs. Fawke highly recommend it.

**NEW BROMLEY.**—A small bright coloured apple, much esteemed in Gloucestershire as a cider fruit. Its flesh is often tinged red, and its juice has the astringency so useful in cider fruits.

**NEVER BLIGHT, LOPEN NEVER BLIGHT, or MORRIS APPLE.**—A round, middle sized apple of high colour. The tree is very hardy and a great bearer, scarcely ever failing to produce a crop. It has a sweet rich juice, and is considered an excellent cider apple.

**NORTHWOOD BITTERSWEET.**—A large Somersetshire apple, white and red striped. The tree is large and generally bears well. It is sold chiefly as table fruit.

**OAKEN PIN.**—An old variety mentioned by Evelyn. The fruit is large, and sells well as a cooking apple in Devonshire. This is not a rich cider apple, and is not the old variety known by this name.

**OATLAS KERNEL, or OATLEY'S KERNEL.**—An apple of middle size, pale green, streaked with red. It is an old variety grown at the Frith Farm, in the parish of Ledbury, and in some of the surrounding orchards. It is considered a good cider apple and is useful for table purposes when required.

**OLD GERMAIN, or OLD JARMAN.**—A large good looking apple which keeps and cooks well. Its proper place is the market and not the cider mill.

LIST OF OTHER CIDER APPLES.

OLIVE.—A variety mentioned by Evelyn, and said to grow near Ludlow. It has not kept favour in modern times.

ORANGE PIPPIN.—A very beautiful apple, like the *Blenheim Orange*, but smaller, and more regular in shape. It makes good cider, but usually finds its way to the market, where its beauty commands for it a ready sale. The tree grows well and blossoms well, but is a shy bearer, and a good crop can only be looked for once in every four or five years.

OTLEY.—A Shropshire apple formerly held in great esteem. Phillips' says of it:—

“Salopian acres flourish with a Growth  
Peculiar, styl'd the Otley: Be thou first  
This apple to transplant: if to the Name  
Its Merit answers; nowhere shalt thou find  
A wine more priz'd, or laudable of Taste.”

The poet's advice, however, does not seem to have been followed.

PAWSAN.—An old variety, mentioned by Philips, and figured by Mr. T. A. Knight in the “*Pomona Herefordensis*.” He found the specific gravity of its juice to be 1.076. The name appears at our shows, but not the true apple.

PIN APPLE.—A local apple of good repute. The original tree at Much Cowarne has an iron pin driven through it, to prevent a split from spreading—hence its name. It is a round, green and yellow apple, late in season, and makes very good cider without other varieties.

POOR MAN'S PROFIT.—A small, striped, Somersetshire apple, a late variety, which is thought to make very good cider.

POUGHILL GREEN.—A large, green, Somersetshire apple, which keeps well. It only finds its way to the cider mill when the crop is abundant, and the market overstocked.

POUND APPLE.—A very large apple, without sufficiently good qualities to keep it in the market, and it is used therefore in Devonshire and Somersetshire for cider. It quickly fills the cask, but requires fruit of better character to give strength and flavour to the liquor.

PREECE'S KERNEL.—A large apple, which ripens early and decays quickly. It has little merit, either on the table, or in the cider press.

PRICE'S BITTERSWEET.—A late apple, striped red and green, rather below middle size. It is thought one of the best apples in the Froome valley, and makes excellent cider alone, or in mixture.

PUPPY SNOUT.—A middle sized apple of narrow pointed shape. It is late in season, and of rather doubtful character as a cider fruit.

RAMPING TAURUS.—A recent variety, grown at Fair Oaks Farm, Castle Morton, Worcestershire. The fruit is large, conical and angular, greenish white, and bitter-sweet. It makes “grand cider” and very strong. This apple has the peculiarity of baking well, but it will not boil.

RED CLUSTER.—A small, red, Somersetshire apple, a late variety, which gives excellent assistance in making cider from mixed fruit. The tree bears freely.

RED MUST, or MUSK.—This is the largest cider apple grown in Herefordshire, and is therefore seldom used as such. It has a light thin juice, of the specific gravity 1.064 (Knight), and is not so much esteemed now as it was formerly.

RED SOLDIER.—“A very lucky bearer” and from this, and its bright colour, it was much sought after a few years since. However, it only makes a thin, poor cider, and has thus lost its repute. It should be sold in the market, where good colour sells anything.

RED STYRE.—A small apple, almost entirely covered with dark crimson. It is an excellent cider fruit, and highly valued in the Froome valley where it is chiefly to be found.

RED TURK, or BLOODY TURK.—An early, soft, deep red apple, the colour extending more or less through the flesh. It is a bad keeper and a poor cider fruit. It, too, should be sold to the costermonger.

RED WILDING.—A late apple of middle size. Its juice does not fine well and it is only useful to mix with other varieties.

REYNOLD'S CRAB, or RAYNAL'S CRAB.—A yellow fleshed fruit, with something of the flavour of the *Siberian Crab*. The tree grows to a large size, and bears “wonderfully.” The fruit makes “the very best cider.”

RUSTY COAT.—A Gloucestershire apple of good repute. It is a small yellow apple, with an orange check, specked and marked with rough russet. It is a late fruit, and thought to make excellent cider.

SEA SPAWN.—A local variety from Dilwyn, very small in size. The tree bears very freely, and the fruit adds virtue to mixed fruits.

SHEEPS SNOUT, or SHEEPS NOSE.—A light, green, bitter sweet apple, largely grown in Somersetshire, Gloucestershire, and Worcestershire. It is of medium

LIST OF OTHER CIDER APPLES.

size, and a somewhat narrow, oblong shape, with sharp angles. It is valued as a cider fruit, and cooks well when in season.

SIBERIAN BITTER SWEET.—A very handsome, small, globular fruit, of golden colour, with a red cheek, growing in clusters. It is a seedling of Mr. Thomas Andrew Knight, produced from a seed of the *Yellow Siberian Crab* fertilized with the pollen of the *Golden Harvey*. The juice is sweet, without acidity, with the high specific gravity of 1.091. It has failed, however, as a cider apple, but is very useful for making preserve, or jelly.

SIBERIAN HARVEY.—Another seedling of Mr. Knight's, from the same parentage as the last named apple, and its juice has the same high specific gravity 1.091. It first fruited in 1807, when it obtained the annual premium of the Hereford Agricultural Society. It is a beautiful fruit, growing in thick clusters. Mr. Knight thought it would prove to be a cider apple of the highest merit, but it has not gained this character, and is now but little grown.

SLACK-MY-GIRDLE, or SLACK-MA-GIRL.—A striped Somersetshire apple of large size. It is also much grown in Devonshire. It keeps well and is usually sold for culinary purposes, though it often helps to fill the barrel. As a cider apple, however, it has not much merit.

SOPS IN WINE.—An apple above middle size, orange red on the shadiest side, and very dark red towards the sun. The fruit has a bloom on the surface. The flesh is also coloured red, more or less. The tree is large and bears well. It is considered a good culinary and cider fruit.

STEAD'S KERNEL.—An ovate, conical apple of middle size. It was raised by Mr. Daniel Stead, of Brierley, near Leominster. It is a late variety, yellow in colour, with specks and lines of grey russet. It is a valuable bitter sweet cider apple, with a combined sweetness and astringency. Its juice has the specific gravity of 1.074 (Knight). It cooks well during its season.

STYRE, or SMALL STYRE.—A small red apple of oblong shape, and yellow flesh. It makes excellent cider. The apples look like plums on the tree.

SUGAR APPLE, or SUGAR LOAF.—A pot, or cider fruit, grown on every farm in the parish of Ledbury and its neighbourhood. It sells well in the market, but it "helps to make first class cider for which it is always kept by those who know its virtue."

SUGWAS KERNEL.—A local variety grown at Sugwas, near Hereford, but without any very great merit.

SUSSEX APPLE.—A Sussex pippin, hard in texture, and covered with brown russet. It has a rough, harsh taste, and is a good cider apple. The tree is not "lucky" in bearing.

SWEET RENNET, or REINETTE.—A green, Somersetshire apple, of middle size. It is an early variety, and bears well, but has not sufficient character to make good cider by itself.

TANKERTON.—An apple of full middle size, white, with a pink cheek. The tree grows thick in the wood, and bears well. It is a mid-season apple, cooks well, and makes a fair cider.

TEN COMMANDMENTS.—A deep red, rather conical apple, with ribs, becoming very prominent near the eye. The flesh is white, stained here and there with red. When cut across, it shows ten red spots around the core, and hence gets its name. The tree bears well, and the fruit is thought to make good cider.

TREMLETT'S BITTER.—A Devonshire bittersweet apple, above middle size, and highly esteemed as a cider apple.

TRACE APPLE, or TRACED NORMAN.—A Herefordshire seedling, which bears freely, and keeps well, but is without any very special merit as a cider apple.

TURK'S CAP.—A large orange yellow apple, sprinkled with grey dots. It has an acid, astringent taste. It is usually sold for culinary purposes, but often finds its way to the cider mill.

UNDERLEAF (HEREFORDSHIRE).—A green middle sized apple that may serve for table or cider fruit. The tree is large, the wood grows thickly, and the leaves conceal the fruit, and thus it gets its name. It is a good keeping apple, and usually finds its way to the market, but is nevertheless considered also a very good cider apple.

WELL BELOVED.—A large handsome second early apple, which sells well in the market as pot fruit. It bakes well, but as a cider fruit, it has not much merit.

WHITE GRAPES, or WHITE CLUSTER.—A small, white Somersetshire apple. The tree bears profusely and is therefore a good cask filler, which is its chief merit.

WHITE MUST, or MUSK.—A middle sized early apple of a pale straw colour. The gathered fruit quickly becomes unctuous to the feel and has a peculiar ether like smell. Its flesh is so soft, that the least touch bruises it. It makes a thin, pleasant cooling drink for the hop-pickers. It will also cook well.



LIST OF OTHER CIDER APPLES.

WINTER POOL.—A large oblong apple, which may be used for either table, or cider fruit, but is not of high quality in either case. The tree moreover is a bad bearer.

WITHINGTON RED, or REDSTREAK.—A pretty apple, rather below the middle size. The tree bears well, but the fruit has no very special merit as a cider apple.

WOODCOCK.—A very old variety mentioned by Philips, and figured by Mr. Knight in the "Pomona Herefordiensis." It was formerly held in great esteem; Its juice had the specific gravity of 1·073, but it has disappeared from our orchards of late years, and the

fruit exhibited was not true to character.

WOODSELL.—An old variety of high repute. It is still grown at Much Marcle, and here and there in the South Eastern side of the county. Its cider, in a fine season, is said to be "as good as Foxwhelp." It is certainly a valuable variety, and one that merits more extended cultivation.

YELLOW STYRE.—This is a very excellent cider fruit. It is grown more in West Worcestershire, at Bushley, Chaseley, Upton, &c., than in Herefordshire. The remaining trees are however very old, and young ones have not been grafted. It well deserves further propagation.

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## LIST OF OTHER PERRY PEARS,

Exhibited at the Hereford Shows but not specially examined. This list will be found at the end of the letterpress descriptions on Plate lviii. There are numerous other nameless varieties scattered over the county, but for the most part they are only allowed to remain because they are there.

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LIST OF  
CIDER APPLES AND PERRY PEARS,

*Recommended for planting by the Woolhope Club.*

CIDER APPLES.

EARLY VARIETIES.

BRAN ROSE  
CHERRY HEREFORD  
CHERRY PEARMAIN

CIDER LADY'S FINGER  
GENNET MOYLE  
RED SPLASH

SACK APPLE  
SAM'S CRAB  
WHITE BACHE

MID-SEASON VARIETIES.

BASTARD FOXWHELP  
COCC-A-GEE  
DYMCK RED  
EGGLETON STYRE  
FOREST STYRE  
FOXWHELP  
GARTER APPLE

GREEN WILDING  
HAGLOE CRAB  
HANDSOME HEREFORD  
MUNN'S RED  
PYM SQUARE  
RED BUD  
RED FOXWHELP

RED ROYAL  
SOUTH QUEENING  
SPREADING REDSTREAK  
UPRIGHT REDSTREAK  
WHITE MUST  
WHITE STYRE  
YELLOW REDSTREAK

And the Norman Apples introduced by the Woolhope Club in 1884, viz :—

ARGILE GRISE  
BÉDAN-DES-PARTS  
BRAMTOT

DE BOUTTEVILLE  
FRÉQUIN ANDIÈVRE

MÉDAILLE D'OR  
MICHELIN  
ROUGE BRUYÈRE

LATE VARIETIES.

BLACK HEREFORD  
BROMLEY  
CARRION  
COWARNE RED  
CUMMY

JOEBY CRAB  
KINGSTON BLACK  
KNOTTED KERNEL  
RED HEREFORD  
ROYAL WILDING

SKYRME'S KERNEL  
STRAWBERRY HEREFORD  
STYRE WILDING  
TANNER'S RED  
WILDING BITTERSWEET

The following varieties from the "List of other Cider Apples" hold a high repute in their several localities and will doubtless repay careful propagation.

ALFORD  
ANSELL  
BROAD-LEAVED HEREFORD  
FAWKES' KERNEL

COOK'S KERNEL  
GOLDEN MOYLE  
NEW BROMLEY  
RED STYRE

REYNOLDS' CRAB  
STEAD'S KERNEL  
WOODSELL  
YELLOW STYRE

# PERRY PEARS.

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## EARLY VARIETIES.

CHEATBOY  
MOORCROFT

PARSONAGE  
TAYNTON SQUASH

THORN PEAR  
WHITE SQUASH

## MID-SEASON VARIETIES.

ARLINGHAM SQUASH  
BARLAND  
BLACK HUFFCAP  
CHASELY GREEN

LONGLAND  
WINNALS LONGLAND  
WHITE LONGLAND

OLDFIELD  
PINE PEAR  
YELLOW HUFFCAP  
YOKING HOUSE

## LATE VARIETIES.

AYLTON RED  
BUTT PEAR

COPPY  
RED PEAR

ROCK PEAR  
THURSTON RED

The following varieties hold a high local repute in their several districts.

DYMOCK RED

LONGSTALK  
WHITE MOORCROFT

TURNER'S BARN

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# INDEX.

## APPLES, CULINARY AND DESSERT.

FIGURED ON PLATES II.—III.—V.—VI.—VII.—X.—XII.—XIV.—XVI.—XVII.—XIX.—XX.—XXI.—XXIII.—XXV.—XXVII.—XXXI.—XXXIII.—XXXV.—XXXVII.—XXXIX.—XLI.—XLIII.—XLVII.—XLIX.—L.—LII.—LIV.—LVI.—LIX.—LXI.—LXIII.—LXV.—LXVII.—LXIX.—LXXI.—LXXIII. and LXXIV.

(TRUE NAMES IN CAPITALS—Synonyms in ordinary type)

				PLATE. NUMBER.			
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Admirable, Small's ...	...	LXXIII.	2	BEDFORDSHIRE FOUNDLING ...	...	XVII.	3
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ALFRISTON ...	...	LIX.	3	——— Norfolk ...	...	XXXV.	2
ALLEN'S EVERLASTING ...	...	LXIX.	4	——— Striped ...	...	XXXV.	3
AMERICAN Fall Pippin ...	...	XVII.	5	Belle Dubois ...	...	X.	1
——— MOTHER ...	...	LIV.	2	BELLE BONNE ...	...	LXVI.	6
——— Plate ...	...	XXXVII.	1	——— Josephine ...	...	XVII.	5
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API PETIT, ou ROUGE ...	...	LXXIV.	2	——— New ...	...	LXXI.	3
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## PERRY PEARS.

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N.B.—For other Perry Pears not examined, see  
Appendix to the letterpress of Plate LVIII.













